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THE NATIONAL PROVISIONER

JUNE 26 • 1943

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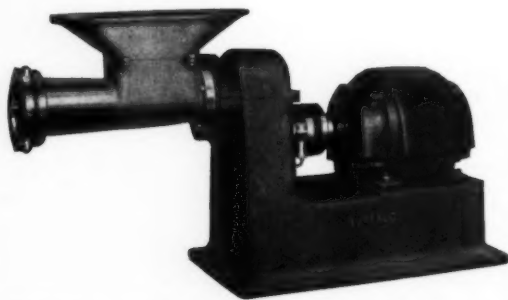
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THE NATIONAL PROVISIONER

Volume 108

June 26, 1943

Number 26

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

Here's the height or depth of something. We'll let you decide which. Says Sam Sponseller, national chairman, Packinghouse Workers Organizing Committee (CIO) on the new War Meat Board: "It is an insult to labor!... Now they (the packers) have the gall to pack this board with the hope that they can further feather their own nest by pushing their AMI program against a rollback of prices and against subsidies. It takes a lot of gall for them to think they are going to further load the economic burdens of the war onto the shoulders of their employees and the consuming public." *How's the nest feathering down your way under ceilings, the restriction order, rationing, etc.?*

★ ★ ★

You have to go to Washington to hear the queer stories. For example, there's the tale that one County War Board has issued either 900 or 9,000 slaughter permits under FDO 27 (we heard both figures and the story is pretty good both ways). It's not difficult to see why inspected slaughter has been riding the roller coaster downward. Incidentally, we don't believe that black marketing ever reached the volume or the semi-legitimate standing under OPA that it has achieved in the past few months under the permit system.

★ ★ ★

WATCH LARD. Stocks of uninspected lard, which is not acceptable to the Army or FSAC, are said to be piling up as consumers show unwillingness to part with their coupons to buy this cooking fat. The remedy? Lower the point values, persuade the federal authorities to accept uninspected lard for a limited period or, perhaps, try the good old industry formula for moving slow product—reduce the price.

★ ★ ★

It's a peculiarly ironical twist of fate that after the AMI's superlative and effective effort in educating consumers on meat's value, and encouraging restaurants, hotels and diners to serve meat frequently, a situation should arise in which the average menu lists seven varieties of fish, three vegetable or meat substitute dishes and one meat item.

★ ★ ★

THE NATIONAL PROVISIONER has been awarded a citation by the United States Treasury Department for "distinguished services rendered in behalf of the War Savings Program." The citation, signed by Secretary Henry Morgenthau, jr., was given in connection with advertising published by the *Provisioner*.



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INGENIOUS packers and provisioners are developing tasty loaf specialties in great variety to use every edible bit of America's meat under wartime rationing. And in the face of the metal pan shortage the new Dipcote Paper Loaf Pan enables them to keep these appetizing meat loaves on the way to the tables of war workers and fighting men.

Introduced only a few months ago, the Dipcote pan has won quick and merited approval.

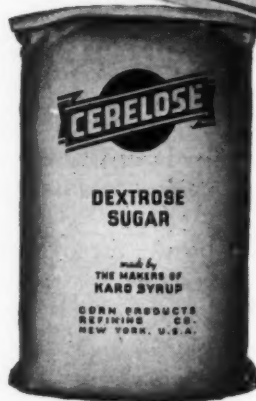
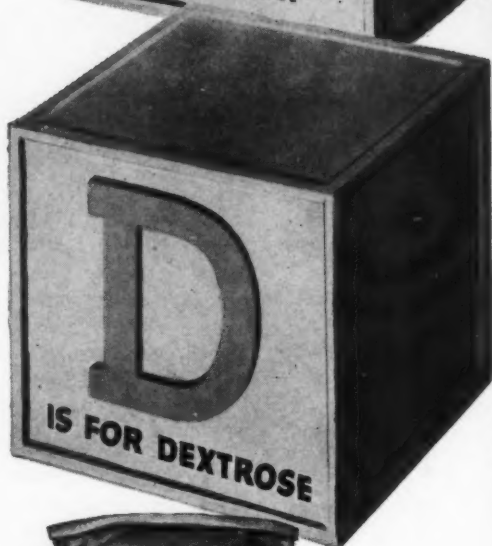
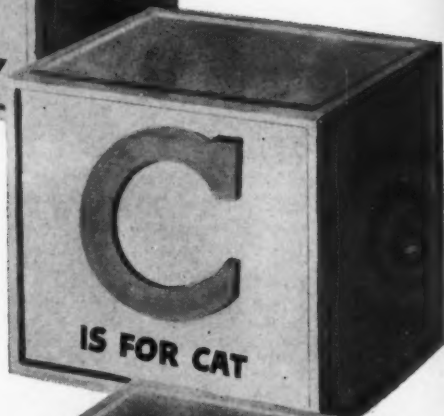
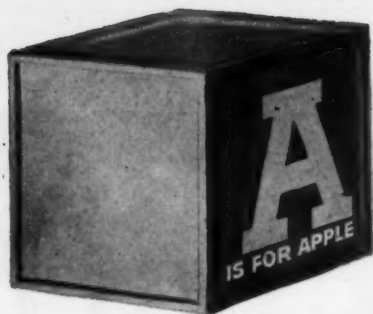
It is the paperboard answer to the metal pan restriction order. The Dipcote resembles its metal predecessor in size, shape, and rigidity.

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*Making sausage for the
armed forces? Then use
Armour's Natural Cas-
ings and be sure of
meeting requirements!*



BUSIEST YEAR LIES AHEAD FOR MEAT PLANTS

Meat Edicts Curb

Army Supplies, AMI

Warns Washington

IMPractical and theoretical handling of meat under government regulations is making it impossible to supply American armed forces with the meat they need, the American Meat Institute informed James F. Byrnes, Director of War Mobilization, in a telegram this weekend.

The Institute also directed attention to drastic curtailment of supplies for civilian consumers resulting from continuing shortage in cattle receipts, continued growth of black market operations, closing down in whole or part of many meat packing companies, discouragement of future livestock production and uncertainties surrounding the conditions of payment of the so-called "subsidy." It was requested that the entire meat problem be placed in the hands of the War Meat Board for its recommendation for solution so that the meat packing industry can "perform its necessary and vital role in the nation's war effort."

In its telegram to Director Byrnes the Institute made the following points:

1.—The number of cattle coming to market during the last ten days has declined sharply, and beef production last week was at a very low level. The number of cattle dressed under federal inspection last week is estimated at 150,000 head, compared with 173,000 head the week before, and 237,000 head for the corresponding week in 1942. So far this week receipts, and consequently beef operations, have been on an even lower basis—about 50 per cent of normal.

2.—Beef supplies for the armed forces are seriously threatened.

3.—Reasons for the drastic decrease in production include these:

(a) *Since the first regulation covering maximum prices of beef wholesale cuts went into effect March 15, 1942, cattle prices have risen sharply. In Chicago, for example, the average price of good steers as reported by the U. S. Department of Agriculture, rose 25 per cent from March 15, 1942, to April 10, 1943, declined slightly thereafter, but on June 5, 1943, was around 22 per cent above the level of March 15, 1942.*

(b) *Meanwhile, numerous rollback*

(Continued on page 24.)

Record Pig Crop of 127,000,000 Head to Yield Huge Pork Volume

American meat packing plants during the next twelve months will be kept busy turning out a stupendous volume of pork—far the largest ever handled by the industry—the June 25 pig crop report of the U. S. Department of Agriculture indicates.

The spring pig crop for 1943 totaled about 74,000,000 head, about 13,000,000 head or 22 per cent larger than the record-breaking spring crop of 1942, while a fall pig crop of about 53,000,000 head is indicated by farmers' reports on sows bred or to be bred to farrow this fall. This is about 9,000,000 head, or 21 per cent, above the 1942 fall pig crop.

(In spite of some lag in cattle marketings at present, it is expected that production of beef and veal in 1943 will at least equal and may exceed the record levels of 1942. Lamb and mutton output may be down somewhat, but they constitute only a small part of total meat production.)

Investigate Pigskins as Wartime Leather Source

A task group has been appointed to investigate the possibility of increasing leather supplies through greater utilization of domestic pigskins, Harold Connett, chief of the leather and shoe branch, WPB, announced this week.

Only small amounts of leather are now produced from hogs because much of the skin is usually left on the cuts. It is hoped that substantial additions to the leather supply may result from this investigation, despite serious obstacles to be overcome.

The task group has been requested to investigate the suitability of pigskin leather for upper leather, sole leather, glove leather, and other uses, and the steps necessary to accomplish the maximum leather production from the hog slaughter.

The task group, which consists of representatives of the various industries involved in utilizing pigskin leather, includes:

Henry McCaw, Swift & Company, Chicago; Joseph P. Russell, Arbogast & Bastion, Allentown, Pa.; Thomas Trainor, Owatonna Hide & Fur Co., Owatonna, Minn.; Sig Adler, Sig Adler & Co., Chicago, Ill.

Spring and fall pig crops combined would give a total of about 127,000,000 head, compared with about 105,000,000 head in 1942 and a 10-year average of 73,148,000. The estimated number of hogs over six months old on June 1 this year far exceeded the number in any other year and was 26 per cent above June 1, 1942.

The number of pigs saved in the spring season of 1943 (December 1, 1942 to June 1, 1943) is estimated at 74,050,000 head. This number is 22 per cent larger than the spring crop of 1942, which was 15 per cent above the previous record crop of 1931. The pig crop is larger this year than last in all regions, and in all states, with the largest relative increases in regions outside the Corn Belt. For the North Central States (Corn Belt) the increase is 20 per cent, with a 12 per cent increase in the East North Central and 25 per cent in the West North Central. The increases in other geographic divisions are—North Atlantic 35 per cent, South Atlantic 23 per cent, South Central 28 per cent, and Western 24 per cent.

The number of sows farrowed in the spring season of 1943 is estimated at 12,140,000 head, an increase of 26 per cent over 1942. The average number of pigs saved per litter this spring is 6.10, compared with 6.31 in 1942 and a 10-year average of 6.05.

The averages per litter were down in most of the important hog producing states, but the largest drops were in the Eastern Corn Belt, where weather during the early farrowing season was quite unfavorable. For these five states as a whole the average dropped from 6.64 in 1942 to 6.19 this year. The monthly distribution of farrowings as reported by farmers showed larger percentages of sows farrowed in April and May this year than last, with most of the offsetting decrease in March. The May percentage was the largest for all years since 1935, and second largest in 14 years for both the United States and the Corn Belt.

The number of sows to farrow in the fall season of 1943 as indicated by farmers' reports on breeding intentions, is 8,516,000, an increase of 1,691,000 sows, or 25 per cent over the number farrowed in the fall of 1942. Compared with the 10-year average, (1932-1941),

(Continued on page 24.)

WMB Has Hog Price Support Plan; Says Meat Output Near '42 Level

IN ORDER to prevent further declines in live hog prices, in which the market might go below the government support level of \$13.75, Chicago



W. O. FRASER

basis, for good and choice 240@270-lb. butchers, the War Meat Board has recommended to the War Food Administration and the Office of Price Administration that four steps be taken immediately:

(1) Provide an allowance commensurate with the cost of freezing fresh pork for delivery to the war procurement agencies. This adjustment, if adopted, will place the realization from pork sold to the war agencies as frozen pork on a comparable basis with that sold to civilians, which is not required to be frozen.

(2) A revision in the boxing allowance commensurate with revised costs of boxes to processors.

(3) Authorize quota slaughterers to increase deliveries of pork to civilians during the current quota period by 10 per cent of their civilian quota, provided their excess deliveries to civilians during the current quota period are subtracted from their civilian quotas for the next quota period. Packers availing themselves of this shift in quota should first make application to and secure approval from the administrator of MRO 1.

(4) That custom slaughtering and processing contracts be prepared and executed for use if necessary in order to permit the WFA to purchase hogs at the support level. The board has submitted these recommendations to WFA and OPA. Inquiries have been made by the Food Distribution Administration among packers relative to the possibility of slaughtering hogs for government account.

Hog prices have been above the support level since the support plan was announced. Just recently, however, substantially increased receipts, in combination with uncertainties regarding the effect of rollbacks and subsidies on prices, have resulted in prices declining to practically the support level.

The board considered it improbable, that barring unforeseen circumstances, hogs of the weights and quality to which the support price is applicable would sell below the support price for any considerable length of time.

The increase in pork production in federally inspected plants during the week ended June 19 almost offset the reduction in output of other types of

meats, so that there was only a 4 per cent decline in total meat production of inspected establishments compared with a year earlier, the War Meat Board disclosed this week following its meeting in Chicago.

Vice chairman W. O. Fraser of the War Meat Board stated that the Army's failure to obtain its full requirements of beef continues one of the most important problems of the board.

"The light cattle marketings the last week have further complicated the situation in this respect," said Mr. Fraser. "It is felt that cattle marketings will likely increase in the near future, as soon as uncertainty concerning the rollback in prices is dispelled. Assurance has been given by the RFC that the subsidy to offset the rollback will be paid to packers on slaughtering since June 7, and as soon as the cattle start coming in again, beef production will increase.

"Review of local slaughter and butcher permits by the county war boards is proceeding as rapidly as possible. It is hoped through the permit system to direct the slaughtering of meat through commercial channels on the same pattern as in 1941. When this is done, we will know better where the meat supply is being slaughtered and the War Meat Board will be in a better position to distribute it to the claimant groups."

Weekly Reports on Kill

The board requested all slaughterers to report promptly their weekly kill of livestock, so that a complete and up-to-date summary of the meat supply will be in its hands each week. Some packers have neglected to file telegraphic reports. "Reporting of this information is now on a voluntary basis, but may have to be made compulsory if full cooperation cannot be obtained on a voluntary basis," said Mr. Fraser.

A complete report on the number of livestock killed by non-inspected slaughterers was not available to the board at this meeting, due to the detail involved in setting up a reporting procedure to obtain figures from the smaller plants.

The number of cattle slaughtered through federally inspected plants during the week ended June 19 totaled 148,000 head, calves 70,000 head, sheep and lambs 325,000 head and hogs, 1,295,000 head. Meat production from these slaughterings totaled 87,000,000 lbs. of beef, 13 million lbs. of lamb and mutton and 199 million lbs. of pork.

There was a reduction of 38 per cent in cattle slaughter in federally inspected plants in the week ended June 19 compared with a year earlier. Slaughter of calves was down 30 per cent and sheep and lambs 4 per cent smaller than in 1942, but hog kill was up 26 per cent.

OPA HEAD UPHOLDS DENIAL OF BEEF PRICE ADJUSTMENT

Protests of the Cudahy Bros. Co., Cudahy, Wis., against an OPA order which had denied the firm adjustment of the maximum prices at which it sold 300,000 lbs. of Grade A and B beef to the Army were denied by Price Administrator Prentiss Brown this week. The company, claiming that its continued production of beef for the Army was impeded by the fact that it received only \$29.50 for Grade A and \$26.75 for Grade B, costing \$31.58 and \$30.19 per cwt. respectively, pointed out it was entitled to fair compensation under the margin guarantee in the Emergency Price Control Act of 1942, as well as under the constitution.

Citing the firm's net profit of \$558,778 in the 1942 fiscal year and net of \$265,608 in the period November 1, 1942 to January 31, 1943, the Price Administrator denied that the maximum prices set in MPR 169 had resulted in any substantial hardship to the packing company. He indicated that the effect of any particular transaction must be viewed in the light of overall financial conditions involved.

Noting that the packer did not question the economic basis for denial of his application for adjustment, the Administrator stated that "the constitution does not require the Price Administrator to establish maximum prices which assure each seller a profit on every transaction." The Administrator also cited the Senate report on the Emergency Price Control Act of 1942 as evidence that the measure does not guarantee a profit to each individual seller and does not require individual price adjustments.

PET FOOD COMMITTEE

A permanent pet animal industry advisory committee has been appointed to assist in working out problems incident to Food Production Order 7, which controls protein content of pet foods and limits the quantity of such foods that can be manufactured.

Several members of this industry were consulted when the order was issued early in 1943. The functions of the committee will be to work out ways of meeting feeding requirements of the animals concerned, including the quality and quantity of foods permitted under FPO No. 7, to carry out educational efforts to inform pet owners how best to use available pet foods, and to work out problems incident to a sane breeding control program during the war.

Members of the committee include C. M. Olsen of Swift & Company; Elliot Balestier, American Dog Feed Institute; Dr. H. E. Robinson, Swift & Company, and others.

If Steam Were a Raw Material

it would get the attention it deserves from plant managers

By John S. Kaplan

IN some establishments it is the custom to review certain subjects on stated dates each year. The vacation schedule is settled between May 1 and June 1, salary raises come up for consideration on July 15, the operating budget is discussed on the first Wednesday of October—etc. If steam costs were considered and studied half, even a quarter, as regularly, the savings made would provide more money for longer vacations, more pay boosts and bigger budgets, in the opinion of this writer.

I RECENTLY spent the better part of an afternoon with a friend who is the manager of a metal-products plant in the Middle West. We had not seen each other for several years, so there were many affairs of a personal nature to discuss, but the temper of the times soon brought the subject around to business.

Shop talk being the order of the day, he asked me how my business was and I outlined to him my company's situation—the usual story of material allocations and difficulties in producing all the power plant equipment for which there is an active demand. This led to a discussion of his problems which in many respects paralleled ours.

His chief concern seemed to be the cost of materials and labor, and he explained at some length the steps he had taken to get costs under control and to step up the output of his plant with new equipment. He had installed, among other things, some new presses, had rearranged the flow of work through the shop and was in the midst of a labor-management program of ambitious proportions for a plant of no larger size than his.

Power Plant Neglected

"How about your power plant?" I asked. "Have you made any improvements in it recently?"

He brushed aside my question and continued to tell me about the new tool-crib control system he had inaugurated.

"Come out into the plant," he said, "and I'll show you how we've tackled this problem of material costs."

And so for an hour he led me through one part after another of the plant, explaining with mounting enthusiasm how he was licking the material-cost problem.

"How about your power plant?" I reminded him. "Have you cut any costs in there?"

But it was no use. He didn't want to talk about boilers or turbines or genera-

tors. They didn't make metal products. They didn't even furnish the materials from which his products could be made—or so he thought.

An Infrequent Visitor

Finally, after more than an hour in the shop, he did take me into the power plant where the engineer was so surprised at the sight of the general manager that he blurted out, "Why, Mr. Blank, this is the first time you've been in here for over a year."

One look at his power house told me that here was the place he should have started his rehabilitation program. He could have made more savings in the boiler room alone than he could possibly realize by careful shopping for materials or new presses or a reorganized tool-crib system.

After some questioning I found that his material costs were 10 per cent of his total manufacturing and overhead costs. His power cost was 5 per cent. But the greatest saving he had been able to make in material costs, by careful buying and special conservation methods, was only 10 per cent. In other words, for every \$100 worth of finished products, his materials now cost him \$10 and he had clipped about \$1 from the previous cost.

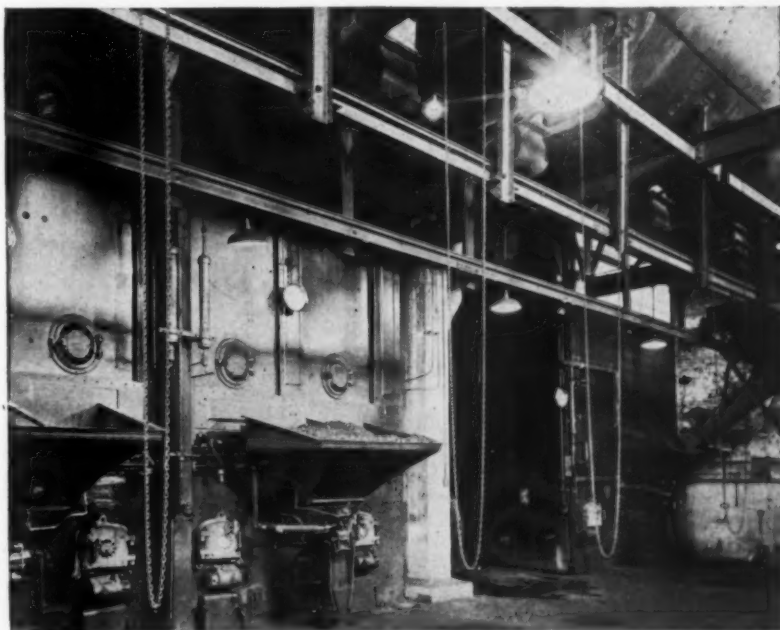
Best Chance for Saving

His power costs were only 5 per cent of the total—but even a quick appraisal of his power plant showed me that he could have saved more than 30 per cent of his power costs. Translating this into terms of finished products it means that in every \$100 worth of products, power costs represented \$5. Thirty per cent saving in this item meant \$1.50—or 50 per cent more than he had been able to realize with the most painstaking effort in connection with his material costs.

Is this a rare case? No, indeed. I have seen many like it. And I think I know why executives are power house blind. In most cases the executive reached his position after early training in production, sales or accounting. In none of these activities did he have any direct contact with the power plant. It is not surprising that he should know so little about boiler rooms. His work didn't take him into that part of the plant. So, his training makes him conscious of steam costs only in a general way.

He is more likely to be acutely aware of selling and manufacturing procedures in his industry and may watch them closely. He is most unlikely to hear of or even be aware of what his competitors are doing in their steam plants. In other cases, it's because

(Continued on page 25.)



Review Meat Board Activities at Annual Meeting of Directors

AT their annual meeting in Chicago last week, directors of the National Live Stock and Meat Board reviewed the organization's wartime services, heard reports on recent research re-emphasizing the importance of meat in the diet, and adopted a resolution calling upon the War Food Administration and the newly formed War Meat Board to avoid taking any action which might further injure the livestock industry and impair the war effort.

Guest speakers at the two-day conference included Col. Paul P. Logan, Office of the Army Quartermaster General, Washington, D. C.; Col. W. R. Mackinnon, School for Bakers and Cooks, Fort Sheridan, Ill.; Harry E. Reed, U. S. Department of Agriculture, chairman of the new War Meat Board; Dr. Arild E. Hansen, University of Minnesota; Dr. C. A. Elvehjem, University of Wisconsin; Dr. Paul R. Cannon, University of Chicago; Dr. Ruth M. Leverton, University of Nebraska and Wesley Hardenbergh, president, American Meat Institute.

Present officers of the Board were re-elected for the ensuing year. They are: Chairman, H. W. Farr, Greeley, Colo., who represents the Colorado-Nebraska Lamb Feeders Association; vice-chairman, J. W. Rath, Waterloo, Ia., a representative of the American Meat Institute; treasurer, W. H. Tomhave, Chicago, representative of the National Society of Record Associations and secretary-general manager, R. C. Pollock, Chicago.

21 Tons of Meat per Minute

In his annual statement to the directors, Chairman Farr pointed out that from a domestic meat production of about 19 billion lbs. in 1940, output rose to an estimated 22 billion lbs. last year. "This is 6½ billion lbs. more than was produced in the average year of World War I," stated Farr. "We produced meat last year at the average rate of 60 million lbs. per day, or 21 tons per minute."

The chairman reported that cattle slaughter is 9 per cent and calf slaughter 23 per cent below the comparable period for a year ago, while sheep and lamb kill is 1 per cent higher and hog slaughter shows a gain of 9 per cent.

"I am frank to say that I don't know whether the meat production goal of 25 billion, 700 million lbs. for 1943 will be reached," Farr stated. "There are certain handicaps as far as production on farms is concerned, including shortages of certain feeds, labor, machinery and other essentials to maximum production. . . ."

In connection with its work for the armed forces, including instruction in



POLLOCK



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RATH

all phases of the subject of meat, the Board has written and produced 11 meat publications for use in the Army in the training of mess personnel, the speaker stated. It has also cooperated with the Quartermaster Corps during the past year in supervising the production of six meat training films to be used at Army posts throughout the country.

Farr reported that the Board's recently developed nutrition "yardstick," devised to simplify the calculation of an adequate diet, had already won national popularity in the nutrition field. The yardstick gives a more complete story on the nutritive value of meat than for any other food, he explained.

Col. Logan predicted that the post-war demand for food as a result of the Army's present feeding program will keep the nation's farms and ranches humming in every section of the country.

"The Army, cooperating closely with the civilian rationing program, has instituted a program designed to eliminate at every possible point any wastage or misuse of meat," he told the group. "The National Live Stock and Meat Board's training program in Army camps has been reflected in the increased quality of mess management, by better fed soldiers, by increased physical fitness, and by heightened morale."

Mr. Hardenbergh showed how the American Meat Institute's national advertising campaign had been channeled directly into the war effort through explanation of meat shortages, suggestions on wartime meat preparation and other approaches designed to aid the consuming public and maintain the position of the industry.

Dr. C. A. Elvehjem, University of Wisconsin, spoke on "The Retention of Vitamins in Meat During Cooking." His research in vitamin field won for him the 1943 Willard Gibbs medal awarded by the American Chemical Society, the highest national honor in the field of chemistry.

The report covered a Board-sponsored study, conducted during the past year, covering the B vitamins in meat, including thiamine, riboflavin and niacin, recognized as of outstanding nutritional importance. In conducting his work, Dr. Elvehjem used various meats, cooking them by a number of methods. Vitamin content of the cooked meat, as well as the drippings, was then determined and compared with that of the uncooked product.

He found that when meat was cooked by standard methods, the percentages of the vitamins retained were relatively high. He also found that a large proportion of the vitamins lost from the meat was not destroyed, since they were recovered from the drippings. Thus, when drippings are used, the vitamin retention is about the same, regardless of the method which is used in cooking the meat.

B Vitamin Retained

Dr. Elvehjem pointed out that his vitamin retention figures showed that even after cooking, meat is still an excellent source of the B vitamins. When proper methods of cooking are used, and when all of the drippings are served with the meat or made into gravy, one serving of meat will supply a large proportion of the daily requirement for thiamine, riboflavin and niacin, he said.

The foods now most deficient in Germany and the occupied nations of Europe, declared Dr. Paul R. Cannon, University of Chicago, are the protein foods and fats. Recalling the prevalence of so-called "war dropsy" in Germany during World War I, Dr. Cannon reported that extensive study had shown the malady was caused in large measure by the reduced protein content of the blood.

"In the light of the experience of countries in Europe during World War I," he said, "America should look well to the diet of its population. The value of an adequate supply of protein, both animal and vegetable, in America's meals—obtained from such foods as meat, fish, fowl, eggs, milk, cheese,

legumes and cereals—cannot be overestimated if we are to play our full part in the war effort.”

Other research studies were reported to the directors by Dr. Arild E. Hansen, University of Minnesota Medical School, and Dr. Ruth M. Leverton, department of home economics, University of Nebraska. Dr. Hansen's report dealt with the use of lard in the treatment of certain types of eczema, while Dr. Leverton traced new developments in a continuing study of the effect of protein supplements on the nutritional status of college girls.

Dr. Hansen stated that the majority of individuals with chronic eczema have abnormally small amounts of unsaturated fatty acids in the blood. He reported that clinical research studies conducted with the cooperation of scores of patients had demonstrated the value of lard in treating certain types of the ailment.

In presenting his report, Dr. Hansen showed a picture of a six months-old infant with a history of very resistant eczema since two and one-half months of age. Another photo of the same child taken six months after the beginning of the lard treatment showed that the skin had entirely cleared up. Another picture shown was that of a ten year-old girl who had suffered from a severe generalized eczema practically all her life. Fresh lard was added to her diet and a later photo showed distinct improvement in the condition of the skin. Dr. Hansen's studies have shown that in some of the cases benefited, the eczema recurred when the patient stopped taking lard.

During the first year of the nutritional study reported by Dr. Leverton, the girls were divided into two groups, both of which received a self-chosen diet including about 1 lb., 6 oz. of meat per person weekly. One group received an additional third of a pound per day. A study of the groups receiving this additional meat showed an increase of 7 per cent in their hemoglobin level and red cell content, while the other group showed only slight increases during the period covered by the study.

During the current year, two similar groups of girls were selected, both of which received a diet of vegetables, milk and eggs. One group received, in addition, protein foods other than meat which provided 21 grams of protein per day per person.

The results of this study revealed that the group receiving the non-meat protein supplement showed no increase over the other group in either hemoglobin values or red cell count. This group did, however, show an improved nutritional status as far as the B vitamins, thiamine and riboflavin, were concerned.

The resolution adopted by the annual meeting, cited earlier in this story, referred specifically to an attempt being made by certain interests, apparently with the sanction of government officials, to bring about drastic changes in the American diet which provide for

Questions and Answers on New Pay-as-You-Go Income Tax Plan

BEGINNING July 1, 1943, 20 per cent of wages and salaries in excess of the family status withholding exemption will be withheld to apply on current federal income and Victory taxes. The Treasury Department has requested that the nation's wage earners lose no time in filing the withholding exemption certificates (Form W-4), in order that all employers may adapt their accounting systems to the new collection system accompanying the "pay-as-you-go" tax plan.

In order to clarify some of the important provisions of the new plan, THE NATIONAL PROVISIONER herewith presents pertinent information in a series of questions and answers:

Questions of Employes

Q. Is the "withholding tax" a new tax or an additional tax? A. Neither. It is a new "pay-as-you-go" method of collecting the federal income and Victory tax. The amount withheld goes toward paying your regular income tax, including the Victory tax.

Why is it called a withholding tax?

per week, the weekly deduction would be approximately \$2.80.

How much will my employer hold out of my pay? It is 20 per cent on your pass, less your exemptions (see table).

How does my employer know how much of my wage is exempt from withholding? Because you indicate on your withholding exemption certificate whether you are single or married, how many dependents you have, etc.

Suppose that my wife and I are both employed. How does the exemption work? The personal exemption may be divided and each take one-half, or one may claim it all.

What happens if the amount of my withholding exemption changes during the year? You should furnish your employer a new withholding exemption certificate within ten days of such change.

Is the withholding tax an additional income tax like the Victory tax? No. It's a deduction from your pay which goes toward paying your regular income tax, including the Victory tax.

What happens to the quarterly payments made in March and June? These payments will be treated as part pay-

FAMILY STATUS WITHHOLDING EXEMPTIONS

Payroll period	Single person	Married, claiming all of exemption, or head of family	Married, claiming half of exemption	Married, claiming none of exemption	Each dependent other than first head of family
Weekly	\$12.00	\$24.00	\$12.00	\$0	\$6.00
Biweekly	24.00	48.00	24.00	0	12.00
Semi-monthly	26.00	52.00	26.00	0	13.00
Monthly	32.00	64.00	32.00	0	16.00
Quarterly	128.00	256.00	128.00	0	64.00
Semi-annually	312.00	624.00	312.00	0	156.00
Annually	624.00	1248.00	624.00	0	312.00
Daily or misc. (per day)	1.70	3.40	1.70	0	.85

Because it is deducted and withheld by the employer from your wages.

Is this the "pay-as you-go" tax? Yes.

Does this include my Victory tax? The amount withheld includes the Victory tax.

Does it include Social Security taxes? No.

Does the withholding provision mean that 20 per cent of my pay check will be taken out each pay day? No. Exemptions bring the amount considerably lower, even for the single person with no dependents. In the case of a married man with two dependents, drawing \$50

ment of your 1943 taxes.

What happens to the money that is withheld? The amount of tax withheld from your wages is a special fund in trust for the United States.

Do I have to wait until the end of January to know how much of my wages have been held out? Yes, for the official notice or receipt—unless your services end before the end of the calendar year.

Does it make any difference if I change jobs several times during the year? No. Each employer is required to withhold the tax from wages.

What advantages are there to me in this withholding? You will be paying on your income and Victory tax as you receive your wages.

Does this new tax mean we will not have to pay out money for income tax on next March 15, 1944? Yes, in case the amount of the tax withheld equals or exceeds the amount of income tax liability reported on the annual return.

Does this mean that I won't have to

further reduction of meat allowances for civilians "to a much greater extent than warranted by existing conditions."

Packer representatives present for the meeting included Thos. E. Wilson, Wilson & Co., W. S. Clithero, Armour and Company, and John W. Rath, Rath Packing Co.

make out an income report next March?

No. You will be required to file a return on the usual form.

I am paying all I can over and above living expenses now in purchase of war bonds. How can I keep up these payments and pay the withholding tax? The withholding tax is merely a pay-as-you-go, or installment-method of paying your income tax, instead of in a lump sum. It should make it easier for you to buy additional war bonds.

Questions of Employers

What are some of the duties of the employer under the new tax? The employer must make quarterly returns on

Form W-1 to their collectors of internal revenue, showing the aggregate amount of taxes withheld during the quarter.

What must employers do about the 5 per cent Victory tax? Employers will discontinue the 5 per cent Victory tax withholding, when the 20 per cent withholding begins.

What about the forms employers must use? With the final return for the calendar year, employers must send to the collector on form W-3 a reconciliation of quarterly returns (Form W-1) with statements to employees of taxes withheld (Form W-2).

What are some of the other duties of the employer? Every employer required to withhold tax is made liable for the payment of the tax required to be with-

held, and is relieved of liability to any other person for the amount of such payment. Every employer required to withhold tax is further required to keep such records and to render under oath such statements as the Commissioner of Internal Revenue may require under regulations prescribed by him with the approval of the Secretary of the Treasury.

Employers should acquaint employees fully with the provisions of the Act with respect to the withholding of income tax from wage payments. Every employer is required to withhold the proper amount from his employees. He is entitled to rely on the employee's exemption certificate in computing the amount to be withheld. No exemption will be allowed if an employee fails to furnish the certificate. It is the employee's responsibility to furnish any information concerning his family status.

The withholding exemption for a single person is at the rate of \$624 for the year; for a married person claiming all personal exemption, or head of a family, \$1,248; for a married person claiming half of the personal exemption, \$624; for a married person claiming none of the personal exemption, \$0. When a husband and wife both work one may take all of the exemption or they may split it equally. For each dependent, other than the first dependent in the case of a head of a family, an additional withholding exemption at the rate of \$312 for the year is allowed.

For withholding purposes, a dependent is a person dependent upon and receiving his chief support from the employee and either under 18 years of age or incapable of self-support. These exemptions are for withholding only and are used for determining the sums to be withheld. They differ in some degree from income tax exemptions, but do not change them. Income tax exemptions for the final calculations continue to be: For single persons, \$500; for married persons, \$1,200; for each dependent, \$350.

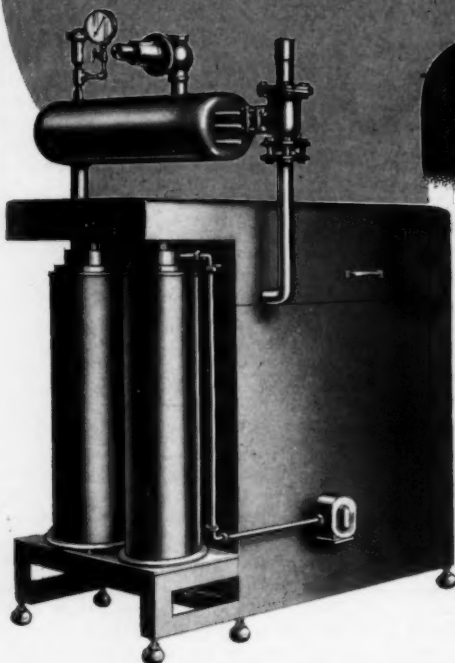
First Round in Ceiling Case to Denver Packer

An oral motion for a summary judgment against the Capitol Packing Co., Denver, in a suit brought by OPA for triple damages of \$299,479.50 for alleged violation of MPR 169, was rejected in federal district court at Denver this week. The federal judge also vacated the trial order. OPA may file a written petition for summary judgment which, if denied, could be appealed, or it may take the case to a jury trial.

The government contends that the alleged overcharges of \$99,862.50 were made in the period August 1 to November 11, while the company, which filed an adjusted statement of ceiling prices after the issuance of an injunction in October, argues that it has complied with its statement of maximums as of November 13 and cannot be penalized retroactively.

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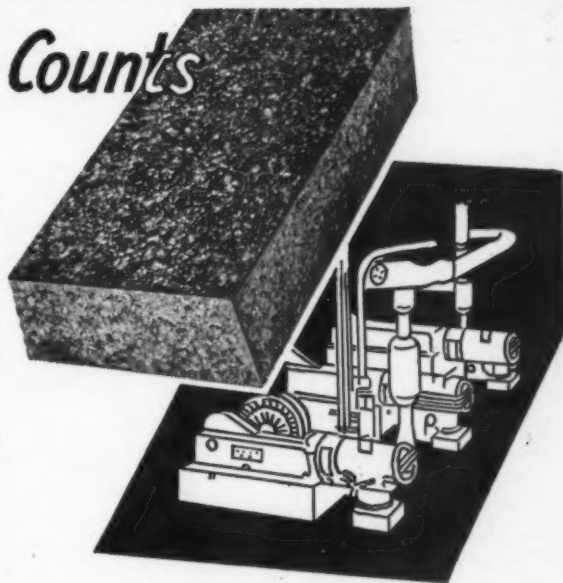
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St. Louis, Mo.
Waterville, Me.

1942 MEAT OUTPUT FAR ABOVE EARLIER YEARS

Total production of all meats in the United States during 1942 set a new all-time record of 21,460,000,000 lbs. against 19,622,000,000 lbs. in 1941 and 18,957,000,000 lbs. in 1940, according to estimates furnished by the Food Distribution Administration, U. S. Department of Agriculture, to THE NATIONAL PROVISIONER ANNUAL MEAT PACKERS GUIDE.

Meat output in 1942 (including that dressed on farms or by local butchers) included 8,675,000,000 lbs. of beef; 1,107,000,000 lbs. of veal; 1,036,000,000 lbs. of lamb and mutton; 10,642,000,000 lbs. of pork. Lard production totaled 2,455,000,000 lbs.

Total U. S. production of all meats and lard during each of the last five years is shown in the following table.

Year	Beef Million Pounds	Veal Million Pounds	Lamb and Mutton Million Pounds	Pork (excl.) Lard Million Pounds	Lard Million Pounds
1938	6,908	994	897	7,721	1,728
1939	7,011	991	872	8,627	2,037
1940	7,182	978	877	9,920	2,343
1941	8,092	1,029	925	9,576	2,281
1942	8,675	1,107	1,036	10,642	2,455

AMENDMENT 35 TO RPS 53

Hydrogenated linseed margarine oil, used in the manufacture of linseed oil margarine, has been temporarily exempted from price control where the margarine is destined for the FDA. This action was taken through Amendment No. 35 to RPS No. 53 (Fats and oils). The amendment became effective June 16, 1943. Neither hydrogenated linseed margarine oil, nor the margarine made from it, ever has been manufactured in this country before and there would be no way for the proc-

essor of the oil to determine a maximum price. The OPA does not yet have sufficient data to establish dollars-and-cents ceiling for the oil.

FDA will be the only purchaser of linseed oil margarine and all of its purchase will be for export for war purposes. The only use for hydrogenated linseed margarine oil is in the making of the margarine. The exemption granted recently will continue until the issuance of the dollars-and-cents ceilings for hydrogenated linseed margarine oil or until September 1, whichever is earlier.


BEEF DISCOUNTS REVISED

The much criticized system of graduated discounts on carcass beef, which was established recently in the rollback amendment to RMPR 169, has been eliminated by Amendment 18 to RMPR 169, and quantity discounts have been returned to their former status, except that the carload discount applies to all shipments, including those to the war procurement agencies. Effective June 22, it provides:

1) A deduction of 75c per cwt. from the applicable zone price for beef carcasses and wholesale cuts delivered in straight or mixed carload shipments or sold as part of a straight or mixed carload sale.

2) A deduction of 50c per cwt. from the applicable zone price for beef carcasses and/or beef wholesale cuts, sold to a wholesaler in straight or mixed less-than-carload sales.

No change has been made in the provisions relating to quantity discounts for veal, although it is understood an amendment will be issued later. RMPR 239 and MPR 398 may also be amended to revise provisions governing quantity discounts on lamb and mutton and variety meats.



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Up and down the MEAT TRAIL

Personalities and Events of the Week

William J. Hilberg, 55, member of the firm of John Hilberg & Sons, meat packers, Cincinnati, which discontinued operations a short time ago, died recently.

The Trenton Packing Co., wholesale meat distributors in Trenton, N. J., has been sold to the Enkay Packing Co., of Paterson, N. J., it is announced. The Enkay company is headed by Nathan Krupnick.

John J. Dupps, jr., John J. Dupps Co., Cincinnati, and "Ronnie" Marks, Enterprise, Inc., Dallas, Tex., visited the office of THE NATIONAL PROVISIONER this week while in Chicago on business.

W. P. McDonald of St. John, New Brunswick, a veteran wholesale meat dealer, has retired from business owing to ill health. He sold meat at wholesale for over 40 years.

Arthur E. Cox, Washington state director of agriculture, recently stated that his department is now inspecting 55 slaughterhouses, while the federal government inspects a dozen others, but that about 100 small concerns have not been inspected in the past. He reported that his department is working out a sanitary program for the latter establishments with two field men to apply more rigid regulations.

Between 3,000 and 3,500 lbs. of ham and bacon were destroyed by fire in the smokehouse of the United Packing Co., Pawtucket, R. I., recently. Fire was confined to the smokehouse.

Capitalized at \$50,000, Wallace Stockyards, Inc., Wallace, N. C., has been formed by D. L. Wells and others to engage in the buying and selling of livestock.

OPA regulations permitting a higher wholesale ceiling for restaurants than that governing retail butcher shops were blamed recently by **Alfred Wendel**, president of the New York State Association of Retail Meat Dealers, for the present shortage of meat in New York City.

Meat wholesalers, retailers and slaughterers of several cities and towns of Connecticut recently met to organize an association which, it was declared, is designed to better position of the meat industry in the state. Among those present were **Joseph Baum**, who was elected president; **David Feiden**, vice president; **Wesley Barrett**, secretary; **Moe Marcus**, assistant secretary, and **Sam Dinnansten**, treasurer.

F. C. Turner, quality control department, Armour and Company, was a visitor in New York recently.



Cudahy Joins Army-Navy "E" Winners

The Army-Navy "E" award flag for outstanding accomplishment in the production of materials needed in the war effort was presented to the employees of the Cudahy Packing Co. at Omaha, Nebr., on June 17. The presentation ceremonies were attended by the 3,500 Omaha employees and many invited guests.

Mayor **Dan B. Butler** (standing near microphone in accompanying photo) was master of ceremonies. **Col. C. J. Blake**, commanding officer of the Kansas City Quartermaster Depot, officiated for the Army and made the presentation of the flag. **Commander A. F. Duernberger** of the Naval Training School at Ames, Ia., represented the Navy and granted the "E" award pins to the employee representatives on the platform.

E. A. Cudahy, president of the company, accepted the flag for the employees and **Arthur R. Goodlett** accepted the pins on behalf of his 3,500 fellow workers at the plant. The color guard from the Nebraska state guard and an Army band from Fort Crook participated in the ceremony. **Pvt. Arthur P. Dufresne** and **Cpl. Roy L. Lashley**, wounded veterans of the Guadalcanal and North Africa campaigns, respectively, and now patients at the O'Reilly general hospital, Springfield, Mo., displayed the flag after the formal presentation by **Col. Blake**.

The award was conferred on workers of the Cudahy Omaha plant because of their record in meeting in faultless fashion every requisition addressed to them by the government for food for our Army and Navy.

Mark Stanley, Chickasha, Okla., has been named chairman of the Grady county war meat committee, which will operate under the general direction of the county war board.

Articles of incorporation have been issued to **Victory Hog Farms, Inc.** Directors are **A. T. Kuehner**, **N. G. Collins** and **C. E. Rooney** of Santa Monica, Calif.

Thieves broke into a Santa Fe refrigerator car in Los Angeles recently and loaded a truck with more than 1,000 lbs. of choice beef, consisting of two hind-quarters weighing 325 lbs., 400 lbs. of beef tongue and 400 lbs. of sweetbreads.

Fire of undetermined origin caused damage estimated at \$160,000 to buildings, equipment and meat stocks of the **A. Z. Meat Co.**, wholesalers, at Phoenix, Ariz., recently. One hundred beef carcasses, 30 hog, 27 lamb and 25 calf carcasses were destroyed.

Joseph Spitzer of the Southern California Meat Council has been named chairman of a committee of five created by the Los Angeles Central Labor Council to work with OPA in effecting the rollback of meat prices and solving price control problems.

Paul S. Carnes, Los Angeles, former chief engineer of the Henningsen Prod-



SWIFT HONORS ALERT WORKERS AT CHICAGO CEREMONY.

A baseball game, circus acts, refreshments and an array of substantial prizes for holders of "lucky numbers" were among the attractions of a precedent-setting program staged by Swift & Company at Chicago on June 22, as 18,000 Swift employees, their families and friends gathered at Comiskey Park to honor more than 50 employees who received awards for suggestions to improve the company's wartime food manufacturing and distributing efficiency.

Harold H. Swift, vice chairman, principal speaker, referring specifically to the company's 17-year-old suggestion plan, declared that "the 72,000 employees of your company, working at their jobs and thinking constructively about those jobs, provide a great secret weapon which cannot be over-estimated." The awards ranged up to nearly \$1,000

and totaled nearly \$4,000. Top winner was Alonzo Scarborough (left), shown being congratulated by Mr. Swift, whose suggestion on hog dressing methods netted him an original award of \$415 and a national award of \$500.

Last year throughout the Swift organization, 17,588 suggestions were received and 3,044 accepted. Company officials predicted that the 1942 record will be broken this year. Other speakers on the program were Mayor Edward J. Kelly, L. W. Bermond, Chicago plant manager, W. L. Armstrong, superintendent, Philip Weightman, president of local No. 23, Packinghouse Workers Organizing committee, C. E. Cannon, plant auditor, and H. H. Donohew, general office manager. A. F. Hunt, vice president, and H. F. North, head of the industrial relations department, were introduced.

uce & Packing Co., Shanghai, China, delivered a talk on refrigeration practices in vogue in the meat industry in pre-war China, at a recent meeting of Los Angeles chapter, National Association of Practical Refrigeration Engineers. He stated lack of refrigerator cars was a serious handicap to meat packing and shipping in China.

Quick Frozen Packers, Inc., has announced the removal of its plant facilities from Santa Cruz, Calif., to a plant leased from the Union Ice Co. at Mountain View, Calif.

Wilson & Co.'s victory garden committee reports that radishes and onions from its Certified Park (Chicago) garden are now being served in the company's restaurant. Arrangements are being made to furnish part of the surplus vegetables to the Service Men's Centers. Products of the garden also have been made available to the Chicago Quartermaster Depot for use in experiments on dehydrated foods for the armed forces.

The appointment of Charles E. Kohlhepp as director of the program bureau of the War Production Board was announced recently by J. A. Krug, program chairman. Kohlhepp's appointment followed the resignation of John F. Fennelly.

Residents of Waco and Gatesville, Tex., have obtained additional quotas of cattle to be slaughtered at the City Packing Co.'s plant at Ft. Worth, ac-

cording to George Smith, salesman for the company.

W. H. Roberson, sausage maker for Swift & Company, Ft. Worth, Tex., recently found a rock shaped like a cured ham. He showed it to John H. Hall, manager, who declared it must be a petrified ham. Rogers is wondering if he should call Ripley to determine if it is a ham, or contact the OPA to ascer-

They Are Giving All . . .

As the battles on the fighting fronts of the world grow fiercer, and as American forces assume an increasingly important role in the all-out effort to crush the Axis, casualty lists reveal more and more names of workers formerly employed by meat packing and sausage manufacturing plants throughout the nation. This publication regards it as its solemn duty to carry, from time to time, the names of those members of our industry who have made the supreme sacrifice in the cause of freedom. Plant executives and others are requested to forward the names of these employees to THE NATIONAL PROVISIONER in order that proper recognition may be given them within the industry.

tain how many red stamps he should give up, or ask the FBI to make an investigation to find out if some hoarder put a ham away several centuries ago.

The shortage of meat has brought about a change in motion picture making by RKO studios in Hollywood. Henceforth, there will be no more movies made with scenes showing actors eating steak dinners. Nothing was said of "hams."

The Valley Meat Co., midway between Tacoma and Puyallup, Wash., recently closed for extensive alterations, and remodeling.

The Washington Restaurant Association, meeting at Seattle, Wash., went on record with recommendations urging two meatless days a week—Tuesday and Friday.

The New Jersey Wholesale Meat & Provision Dealers was organized recently to work in cooperation with OPA and the packers for better understanding and cooperation in the meat industry. Charles Ruback, Elizabeth, N. J., is president of the organization.

The Luer Canning Co., Los Angeles, is the firm name under which members of the Luer Packing Co. and associates have published an intention to conduct business. Members of the firm include A. O. Luer, A. T. Luer, Walter Luer, L. C. Hageman and R. B. McChrystal.

J. L. Nathan, slaughterer, Farrell, Pa., whose permit was suspended re-

cently by the U. S. Department of Agriculture, has been issued a new permit by the regional administrator in New York. Nathan made necessary improvements to his slaughterhouse and passed state and federal inspection.

W. J. Peterson of St. John, New Brunswick, wholesale meat dealer, who is specializing in supplying steamers using the port of St. John, has an advantage possessed by few ship suppliers. A native Scandinavian, he can speak and understand Norwegian, Swedish, Danish and some Russian, Polish and Latvian.

A recent fire at the exchange and office building of the new Harrison Stockyards Co., Harrison, Ark., caused damage estimated at \$3,000. The fire, which started from a gasoline stove in the cafeteria, spread to the building housing general offices and offices of buyers and commission companies.

Samuel White Hamilton, 63, Los Angeles, retired from the meat industry, died recently. A native of Pennsylvania, he once was associated with the Hauser Packing Co., Los Angeles.

A new water tank is being erected at the plant of the Southern California Meat Co., Vernon, Calif.

The Globe Packing Co., Norwalk, Calif., is the firm name under which S. S. Schlavin, Bessie Schlavin, Manuel Schlavin and Helen Schlavin have published an intention to conduct business.

A.M. Provisions Co., Los Angeles, is the firm name under which Angelo Mitchell has published an intention to conduct a wholesale and provisions business.

The ration administration of the War-time Prices and Trade Board, Montreal, Can., recently announced that extra meat rations for medical cases will not be provided except for those suffering from diabetes. Officials said the maximum extra ration for medical purposes was three single coupons per person per week.

Swift & Company has 14,562 employees in the armed forces. The supreme sacrifice has been made by 40 of the company's men.

H. F. North, industrial relations department, and T. R. Colvin, dog food department, Swift & Company, Chicago, were recent visitors in New York.

Edward Foss Wilson, president, Wilson & Co., Chicago, and associates, W. B. Hoffman, George H. Eckhouse, M. A. O'Connor, C. W. Becker and W. H. Moore, were recent visitors in New York.

Patrick J. Grifferty, 74, for many years associated with John J. Felin Co., Philadelphia, Pa., died recently.

LeRoy Larson, employed for the past seven years as a mechanical worker at the Rath Packing Co., Waterloo, Ia., has joined the Navy's "Seabees" construction division, and is now stationed in Virginia.

Sam Ehrlich, Miami, Fla., slaughterhouse operator, was charged in federal court recently in a 552-page information—each page alleging a separate

violation of the War Emergency Price Act.

Fred B. Post, Ionia county, Mich., banker, was named chairman of the Ionia county meat board which was formed recently. Post succeeds Mayor Clarence S. Johnson.

The creation of local organizations to regulate the meat supply and combat black market operations in Delaware was announced recently with the appointment of Clifford W. Shedd as state meat marketing supervisor.

Serv-U-Meat, Inc., wholesale meat supply house, Seattle, Wash., established about two years ago by Henry Kruse, Willy Rystogi and Harry Thompson, recently expanded its organization by taking over the Seattle Packing Co.

Meats, Inc., wholesale meat firm in

Seattle, Wash., recently enlarged its facilities, adding new offices.

The Board of Control, Toronto, Ont., recently authorized the expenditure of \$30,000 to make essential repairs to the civic abattoir.

The name of Frank L. Wuest, treasurer of the Cincinnati Butchers' Supply Co., has been added to the roster of the Cincinnati Association of Credit Men, according to an announcement made by Arthur L. Moler, president.

The amount of federal money that will accrue to Southern California meat packers as the result of the meat subsidy program is estimated at \$400,000 per month by Dr. Robert Pettengill, assistant OPA price officer at Los Angeles. The estimate was computed in relation to the last rollback of ceiling prices.

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PLANT OPERATIONS

Ideas for Operating Men

Steel Scarcity Intensifies Care of the Meat Industry's Cutting Tools

MEAT saws, knives, grinder plates and knife steels must be made of a high grade cutting steel. Since it is becoming more difficult each day to obtain the material for these items, with the best steels now going into direct military use, it has become necessary to take extremely good care of those now in use. Abuse of the equipment through careless handling should be eliminated.

In the meat packing plant, and the sausage manufacturing plant, numerous conditions are present which tend to damage cutting tools.

Corrosion and rust from the damp atmosphere and deterioration caused by the acid in meat fats do their part toward shortening their period of usefulness. To combat these difficulties, it is recommended that blades, grinder plates, knives, steels and other cutting equipment be kept in a clean, dry place when not in use. If operating conditions permit, it is good practice to remove saw blades from the frame, wipe them clean with a dry cloth and place them in a blade container. Band saw blades should be coiled and kept in a dry place. Chopper knives should be removed from the grinder, cleaned and placed in a container which will protect them when not in use.

Typical Abuses

Hand knives and cleavers perhaps come in for more abuse than any other type of cutting equipment used in the meat trade. Employees handling these tools often use them for purposes for which they are not suited and there is great danger of chipping or breaking the blade. Each particular tool has its own use and nothing is gained by attempting to make the instrument do something for which it is altogether unsuited. A knife is not suited for cutting bone; attempting to do so with it is likely to chip the blade, making it necessary for the tool to undergo a grinding operation so that a new cutting edge may be brought up after grinding away enough steel to remove the nick. This is a waste and naturally shortens the life of the knife.

On a hand knife, it is not only the blade which must be taken care of; the handle is also an important item. It is poor practice to allow the handle to be placed in water, especially if the latter contains a cleaning agent, for most handles will eventually become loose if exposed to excessive moisture.

Recently, knives with a new type composition handle, impervious to water and other liquids, have been offered on the market. The handles are also said to withstand considerable abuse.

A cleaver is a handy tool to have around if one is to judge by the uses some operators make of it. It has been noted that the backs of these tools are often used as substitutes for hammers or prybars. Steels, too, make a pretty good pry-bar but this use should be discouraged, due to the fact that there is danger of breaking the brittle metal of which they are made.

Meat saw blades are made for cutting bones, which vary in hardness depending upon the age, sex and diet of the



PLASTIC HANDLED KNIFE

Plastic handled boning knife may be boiled in water without damage to handle. The research department of Wilson & Co. shared in its development.

animal being processed. When, after a term of use, the blade becomes dull, it should no longer be used in this condition. Unless the blades are removed as soon as it is noted that they are losing their cutting qualities, the points of the teeth become rounded, making it necessary to file them deeper so that a new point may be formed. This operation weakens the blade; the back, from the pit of the tooth to the top edge, becomes smaller in width.

Knives and plates used in meat grinders should be closely checked to make certain that they are not put under too severe a strain due to dullness. It is wise to keep them in matched pairs so that they will wear down evenly. When the knives become dull, they should be returned to the manufacturer or to a qualified grinding company for servicing.

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

Technologists Told About Food Problems of Army

"Food for overseas troops must have better keeping quality and must retain its nutritive value much longer than similar foods prepared for civilian consumption," Col. Rohland A. Isker, officer in charge of the Quartermaster Corps Subsistence Research Laboratory, Chicago, told members of the Institute of Food Technologists at a meeting of the association in St. Louis recently.



COL. ISKER

"Seldom will food for overseas troops be consumed within six months," stated Col. Isker. "Most of the food will have to have a shelf life of from one to one and one-half years. Large supplies of food must be stored at strategic points to take care of any emergency that might arise. It is not a case of hoarding, but insurance that the soldier will be fed under any circumstances. A railhead may supply 50,000 troops in a certain area. Due to changes in tactical situations, this same railhead may have to supply 75,000 troops the next day."

Dr. Bernard E. Proctor, associate professor of food technology, Massachusetts Institute of Technology, explained how essential dehydrated foods, so necessary for feeding troops in modern warfare, are now "streamlined" to conform with the campaign to economize on shipping space. The space equivalent of thousands of ship cargoes, he said, will be eliminated this year in transporting supplies to our overseas forces and allies by proper compression.

The limits of compression, according to Dr. Proctor, vary widely with different types of foods (25 to 85 per cent), but special care must be taken that the compressed food will retain its original texture, flavor and cooking qualities on rehydration. New hydraulic presses have been designed for the compression of specific commodities, but the adaptation of presses used in many chemical and mechanical operations is possible if the products have been pretreated by heating to bring about the proper degree of plasticity.

WORKERS EARN MORE

Earnings, employment, man hours and payrolls of wage earners in 25 manufacturing industries reached new peaks in March, according to the regular monthly survey of the National Industrial Conference Board. The work-week of 44.7 hours was longer than in any other month since May, 1930.

Average hourly earnings rose in March for the thirty-second consecutive month.

CATTLE KILL DROPS WITH PACKERS DISINTERESTED IN BEEF AT A LOSS

WITH cattle receipts this week running about 50 per cent below normal, and War Meat Board reports showing that slaughter under federal inspection during the week ended June 19 totaled only 148,000 head compared with 173,000 head a week earlier and 237,000 head in the corresponding 1942 period, there has been a wave of shut-downs and slow-downs in packinghouse beef departments throughout the country.

A quick survey by THE NATIONAL PROVISIONER at midweek disclosed that at least 50 firms have suspended beef operations during the past ten days, some of them companies which normally handle a large volume of cattle, and that the beef departments in a number of important federally inspected plants are working on a once-a-week or twice-a-week slaughter schedule.

While cattle receipts are abnormally small, many packers declare they would have no interest in processing them if they were available since each head dressed means a loss of from \$5 to \$20, whether the meat is sold to the civilian market or the government. Another factor discouraging interest in beef has been the confusion over the payment of subsidies (which the packing industry is expected to pass on to producers), as well as the possibility that Congress may kill the rollback-subsidy program, providing another reversal in the meat situation.

One Packer's Views

The situation was well summed up from the meat industry's standpoint in the following statement by a prominent packing company:

"The facts of the matter are, that cattle prices are still too high, even though packers collect the money they are entitled to receive under the subsidy program. For a number of months cattle prices have been so high as to show terrific losses to legitimate operators, and packers who have been following the regulations have stayed in the cattle market only because of their desire to be able to supply some meat to the armed forces and to their civilian customers.

"The subsidy payment, when received, will offset the rollback in wholesale prices, and leave the packers right where they are; that is with terrific losses. In addition, OPA has instituted new quantity discount provisions which, in effect, decrease the packers' realizations by $\frac{1}{2}$ ¢ per lb.

"The confusion last week, incident to the rollback and subsidy program, was partly responsible for the decline in live cattle prices but it must be emphasized that present wholesale price regulations, even after making allow-

ances for the subsidy, and taking into consideration the current quantity and discount provisions, do not justify cattle prices as high as are being paid currently. Unless something is done to change the situation this industry cannot intelligently justify even the current prices for cattle."

Feeders Claim Loss, Too

At the same time, producers and feeders warn that present cattle prices mean heavy losses for them and that beef will be held on pasture and range until adjustments are made.

Since the cattle population of the United States is at the highest level of all time, and since the feed situation is somewhat threatening, there is strong possibility that many cattle may be "shaken loose" at a time when marketings are normally heavy (rather than at present when they are badly needed), thus contributing to overcrowding of transportation and processing facilities (see page 36) and creating chaotic market conditions.

Some observers have expressed alarm over the danger that Congress might eliminate subsidies but leave the price

rollbacks in force. Late this week the Senate banking and currency committee proposed to retain the rollback program for meat, and to allow the Reconstruction Finance Corporation to back it from a \$500,000,000 subsidy fund. However, the compromise measure would forbid any extension of the subsidy system for holding consumer prices in line. It is believed that \$500,000,000 would keep the meat, butter and coffee rollbacks in operation for a year, but that the government might have to allow an increase in prices at the end of that period.

The RFC recognized this week that some packers will require additional working capital under the rollback-subsidy program since part of their funds will be paid out for livestock but not recoverable within a normal period. Jesse Jones, Secretary of Commerce, issued the following statement:

Additional Capital Available

"Several inquiries have been received from slaughterers of livestock concerning their inability to obtain temporary financing of their operations pending payment of subsidy recently announced on meat. Banks or others may extend credit to the slaughterers to cover the subsidy payments, with the definite assurance of the RFC that such payments will be made promptly. However, if financing cannot be readily obtained from local institutions the RFC will make the loans. Agencies of the RFC



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are being instructed to make such loans promptly."

A preliminary draft of the form by which meat packers will apply for subsidy payments under DSC 3 (see THE NATIONAL PROVISIONER of June 19) appears to be relatively simple.

The American Meat Institute has urged its members to figure carefully their inventory losses as a result of the rollbacks in wholesale prices and to file their loss figures, with protests, with the Administrator of the Office of Price Administration. Government agencies have apparently been unaware that the industry will sustain inventory losses (in spite of the staggering of the subsidies and rollbacks) and it is believed that OPA will bring such losses and the need for relief to the attention of RFC if protests and accurate data are filed. Early action by packers is considered advisable.

In Amendment 17 to RMPR 169, Amendment 7 to RMPR 148, Amendment 5 to RMPR 239 and Amendment 4 to MPR 389, OPA restated the effective date of the recent rollback amendments to these regulations and made the new schedules of maximum prices effective both as sales and deliveries; the latter were not mentioned in the original rollback orders.

**New Amendment Governs
Ration Stamp Transfers**

The Office of Price Administration this week issued Amendment 37 to RO 16, effective June 24, which provides that if any of the provisions of General Ration Order 5 are inconsistent with provisions of Ration Order 16, those of RO 5 shall govern. The amendment was issued in view of the fact that RO 16 requires the trade to transfer ration stamps only in sealed envelopes, as provided in General Ration Order 7. This provision was based on the assumption that gummed sheets no longer were available. Some members of the trade, however, still have large quantities of gummed sheets on hand; the new amendment makes it possible for stamps to be pasted on gummed sheets or enclosed in sealed envelopes.

General Ration Order 7 has been amended by OPA to permit the use of larger bulk ration stamp envelopes in two sizes—one which will contain exactly 5,000 stamps and the other, 2,000. Those who wish to use the larger bulk ration stamp envelopes may do so, providing they supply them at their own expense. Stamps having overlapping validity periods may be placed in the same envelope, provided that they are all currently valid for transfer at the time of transfer and valid for deposit at the time of deposit.

Butchers, storekeepers and other distributors of rationed commodities have been asked by OPA to use the same care in making out ration checks and in transferring them that they exercise in handling commercial cash or checks.

**NAME WAGE-HOUR GROUP
FOR MEAT INDUSTRY**

John Brandt, Minneapolis; H. C. Carbaugh, Chattanooga; Everett E. Haskell, Chicago; Harry Henderson, Chicago; William C. Hughes, Philadelphia; Fred H. Sexauer, New York, and John S. Collier, Fort Worth, are the seven employer members of an industry committee of 21 members which has been appointed to recommend a minimum hourly wage in the meat, poultry and dairy products industry.

The committee was announced this week by L. Metcalfe Walling, Administrator of the wage and hour and public contracts division of the U. S. Department of Labor. The committee will take evidence, hear testimony and then recommend to the administrator the highest minimum wage rate (not to exceed 40c an hour) for those employed in the industry, with due regard to economic and competitive conditions.

Inclusion of meat packing as a part of the industrial group to be studied by the committee is almost meaningless since wage rates in the meat industry are generally much higher than the 40c per hour minimum.

Administrator Walling pointed out in the announcement that whatever recommendation the committee makes will in no way affect any minimum wage or overtime exemptions now provided under the wage-hour law.

There are seven members representing the public and seven representing the employes on the full committee.

**LEND-LEASE NEEDS
PORK; SEEK TO
AVOID SET-ASIDE**

Issuance of a set-aside order for pork, similar to that already in effect for beef, may be necessary unless the minimum needs of lend-lease for frozen pork are filled, according to a communication issued this week by Ralph H. Daigneau and H. Harold Meyer, industry consultants to the War Meat Board. The consultants reported that "an acute shortage exists in the offerings of frozen pork for lend-lease."

While recognizing that the set-aside order on beef has placed an additional burden on pork for civilian supply, the statement pointed out that a lay-away order for pork may be avoided if the industry voluntarily meets the situation.

The lend-lease authorities are willing to accept their frozen pork in the following forms: Wiltshire sides, bone-in loins, semi-boneless loins, regular hams, skinned hams, picnics, N. Y. shoulders, Boston butts, boneless butts, regular trimmings, lean trimmings, livers, kidneys and hearts.



Recent War Agency Orders Affecting the Meat Industry



DETAILS of a new procedure to be used by truck operators in leasing vehicles to one another were announced by ODT in Amendment 4 to Order 17, issued June 16. It enables the vehicles to be leased for return loads without violation of ICC regulations. Backbone of the procedure is a trip lease form which is filled in by the lessor and lessee, a copy of which goes to ODT. The procedure also provides for the use of the vehicle's driver and helper without transferring them to the lessee's payroll. Under the plan, the lessee must have complete direction and control of the vehicle, assuming full responsibility to the public, shippers and consignees.

Other recent orders and statements by the War Production Board, Office of Defense Transportation, Office of Price Administration and other war agencies, which are of interest to the meat packing and sausage manufacturing industries, include the following:

HOG BRISTLES.—The Office of Price Administration, through Amendment 14 to Revised Supplementary Order No. 1 to the GMPR, has exempted raw and dressed domestic hog bristles from price control. The exemption, effective June 30, does not apply to dressed

bristles sold to brush manufacturers. The exemption was provided, OPA stated, because the domestic bristle industry has developed only since the war interfered with supplies from China, India and Russia and present cost data are insufficient to determine accurate maximums for primary and secondary processors.

FOOD MACHINERY.—In an amendment to General Limitation Order L-83, the WLB on June 17 divested the order of certain items of food processing machinery which were formerly under its control. As a result of this action, food slicing and grinding machinery and other designated types of food processing machinery and equipment are now covered by L-292, issued June 5, 1943.

REFRIGERATION EQUIPMENT.—Several technical changes in the limitation order controlling production and delivery of commercial and industrial refrigeration and air conditioning machinery were made recently by WPB. The amended order permits producer or dealer to deliver maintenance and repair parts to industrial and commercial establishments in accordance with the Controlled Materials Plan; revises definition of "air conditioning system" to exclude certain types of heat exchanger

equipment, which are covered by Limitation Order L-172; revises definition of "parts" to exclude material such as refrigerants, lubricating oils, belts, packing, non-metallic filters, etc., which are covered by other orders or for which no priority is required and revises definition of "producer" and "dealer" to include producers and dealers of "industrial type surface heating equipment" and "industrial type humidifying equipment." Other changes are also given in detail in the amended order.

CANNED MEAT QUOTAS.—Revised packing quotas announced under Conservation Order M-81, as amended by WPB on June 7, permit canning up to 100 per cent of the total 1942 pack of brains in 10½-oz. cans. Can bodies and ends are to consist of 1.25 tin. The revised conservation order also specifies that the following meat products may be canned to the extent of 100 per cent of the 1942 pack: Chili con carne without beans, 300 (300 x 407 can size); meat spreads, including ham, tongue, liver, beef and sandwich spread (3-oz. can); meat loaf (7-oz. can); sausage in casings, vienna sausage and pork sausage (4-oz. can); sausage in oil, lard or rendered pork fat (No. 5 can); bulk sausage meat (24-oz. can), and potted meat in 3½-oz. cans. For chopped luncheon meats in 12-oz. cans, 75 per cent of the 1942 pack is permitted, while the allotment for tongue in 6-oz. cans is 50 per cent of the 1942 pack.



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Pig Crop Report

(Continued from page 9.)

this number is up about 88 per cent. As with spring farrowings the largest relative increases are in the regions outside the Corn Belt. By divisions of states the increases over last year are: North Atlantic 55, East North Central 24, West North Central 21, All North Central 23, South Atlantic 29, South Central and Western 24.

In interpreting breeding intentions this year, the department assumed that the relationship between intentions and subsequent farrowings would be fairly similar to other years of high hog prices and fairly high hog-corn ratios. No allowance was made for any action which the War Food Administration may take to induce farmers to hold down their fall farrowings, nor to the fact that corn supplies relative to the number of hogs to be fed are not as abundant as would ordinarily be indicated by the current hog-corn ratio as calculated from current market prices for corn and hogs.

If this large number of sows is farrowed this fall, and the number of pigs saved per litter is equal to the 10-year (1932-41) average, the number of fall pigs this year would be about 53,000,000. This number added to the estimated 74,000,000 spring pigs saved this year would give a total yearly pig crop of 127,000,000. This would be 22,000,000 more pigs than were saved in 1942, and 54,000,000 more than the 10-year average. The number of hogs over six months old on farms on June 1 is estimated at 36,257,000 head. This number is larger than on June 1, 1942 by 7,416,000 head, or about 26 per cent, and was much the largest total of such hogs ever on farms at this date. For the North Central States the estimated number is about 23,000,000 head, an increase of over 5,000,000 head, or 29 per cent.

An Atypical Year

The estimates of sows farrowed and pigs saved in the spring season of 1942 for the North Central states have not been changed from those shown in the December, 1942 pig crop report.

Records of hogs marketed through regular channels by states and of inspected slaughter during the period from October 1 to March 31, when usually the bulk of the Corn Belt spring pig crop is marketed, do not reflect as large a spring pig crop as was estimated. In other years such records have been used as a basis of revising the estimates of the spring pig crop. This year, however, it is felt that these records do not give dependable bases for revisions. This conclusion is founded on a number of conditions including:

1) Lack of factual information as to the actual increase in the number of hogs disposed of through other than usual channels, but which circumstantial and hearsay evidence indicates to have been very large; 2) Heavier than usual death losses of 1942 spring pigs;

3) The heavy weights to which 1942 pigs (spring) were fattened, which tended to distort the usual seasonal pattern of marketings; 4) The very large number of hogs over six months old, including sows and gilts that farrowed in the 1943 spring season, still on farms on June 1.

Moreover, the evidence from farmers' reports and from other sources as to the increased farrowings in 1942, is so consistent that it is believed this evidence represents the changes that took place and substantiates the actual level of the estimates.

Army Needs More Meat

(Continued from page 9.)

orders have lowered the wholesale value of meat which processors procured from these cattle.

(c) *During the week ending June 19, there was a further rollback in the price which the Army will pay for beef.*

(d) *The culmination of all these factors—the inability of many beef processors to continue losing operation, plus the uncertainties surrounding the conditions of payment of the so-called "subsidy" announced for June 7—resulted in a sharp reduction in the number of cattle being sent to the legitimate market and no relief to beef processors in the form of lower prices was afforded.*

4.—As a result, the armed forces cannot get the meat they need despite the new order that meat packers must set aside 45 per cent of their production of certain grades for government use. It follows without saying that civilian beef supplies will be curtailed drastically. This week the receipts are again very light, in fact being about a 50 per cent reduction.

5.—These low levels of receipts are occurring at a time when government figures show the cattle population of the United States to be at the highest level for all time and the number of cattle on feed greater than a year ago. They indicate how greatly the meat industry is handicapped in fulfilling its war obligations because the cattle are not getting into the hands of operators in position to supply the Army. Many of these cattle are short circuiting the entire control program and are resulting in maldistribution of meat to consumers, as well as causing shortages of meat for the armed forces.

6.—A still further indication of the serious extent of these black market operations is found in the increased number of "country" hides "moving into sight" during recent months. For the six months ending with April, 1943, there was an increase of 41 per cent in these hides. For the same period the production of commercially produced hides actually decreased 5 per cent.

7.—We estimate that considerably more than 100 companies, some of them very substantial, have had to discontinue or sharply curtail beef or other operations since the beginning of the current marketing year (October 1). Published reports and other information

disclose that more than 30 companies have discontinued their beef operations within the past two weeks and this figure is mounting daily.

8.—We wish respectfully to point out that this situation will not be relieved one iota by the government subsidy program since payments to offset a further rollback in meat prices in no way cure the original and growing maladjustment between the cost of live cattle and the ceiling selling price of meat. The subsidy is designed merely to offset the most recent rollback in wholesale meat prices now in effect. It does this only in part. Moreover, the conditions so far announced concerning the payment of the subsidy are so indefinite and give such broad discretionary powers to the government official administering the regulations that meat packers cannot be sure that they will receive any money, or if they do when it will be paid.

9.—While meat packers who have endeavored at all times diligently to observe the letter of the many regulations placed upon them have been forced, in many cases, to curtail or stop their operations because of the losses resulting from observance of existing regulations, the diversion of cattle to the black market continues. More beef goes into illegitimate black market channels to be handled by people who observe no price limits and who, by their action, rob the nation's armed forces and its allies. Meanwhile, the legitimate industry suffers.

10.—In connection with the entire situation, we should like respectfully to urge that it should be remembered that we shall need beef next year and the year after, too. The present situation distinctly is discouraging production.

11.—If the advice of members of this industry is wanted in any of these problems, we are still anxious, as in the past, to be of service. It is our earnest belief that the interests of producers and consumers, as well as those in the meat industry, will be best served by achieving the desired control through proper meat management.

We respectfully and earnestly request that impracticable and theoretical handling be ended and that this entire problem be given immediate consideration and that it be placed in the hands of the War Meat Board for their recommendation of a fair and equitable solution so that this industry can perform its necessary and vital role in the nation's war effort, and be in position to supply the meat which the armed forces need.

CANADIAN BRANDED BEEF

Beef branded in Canada during May, 1943, totaled 6,693,536 lbs. compared with 4,373,683 lbs. in the same month in 1942. Of this total 3,273,199 lbs. were red brand and 3,420,337 lbs. were blue brand. During 1943 to date, 23,721,596 lbs. of beef were branded compared with 24,910,458 lbs. in 1942.

Saving on Steam

(Continued from page 11.)

there's more apparent activity in the raw materials markets and in the development of processing equipment than there seems to be in boiler manufacturing. The manager is normally confronted with shifting market prices for the materials he buys—livestock, lumber, soap, sugar, leather or what not. He is constantly bombarded with advertising telling of the cost-saving output-boosting advantages of new presses, grinders, cookers, etc. As a result, the cost of power and the cost of steam are too frequently overlooked by management when the economy hunt is on and ways are sought to cut costs. Yet in many establishments the cost of steam per unit of finished product is no small item. It is not only one of the main items of expense, but also very frequently the one that permits the greatest percentage reduction. While savings of some 5 or 10 per cent might be realized in certain items of cost, those that can often be made in steam costs are 10 per cent, 20 per cent, 30 per cent or even more.

The almost tragic aspect of this matter is that so few executives realize such savings can be made. In fact, they don't even seem to be conscious of the fact that steam cost is a part of the total costs of products they make. The simplest logic ought to tell a man that if he has a boiler in his establishment, it costs money to operate the boiler, the steam used must be paid for, and hence,

steam is a part of the cost of every individual product made in the plant.

Naturally, the precise amount of the cost of steam per product will depend very largely upon the nature of the business. A meat plant uses a considerable quantity of steam for processing, a dyeing plant may also have a higher-than-average steam cost per unit of output, and a laundry is forced to use such large quantities of steam as is indicated by the well known trade name, Steam Laundry. In many localities the steam heating load is heavy in winter and represents an important cost item. Wherever steam is used for processing—cooking, operating machinery, drying or to promote chemical reactions—it's safe to assume that the cost of steam per unit of finished product is high enough to warrant the same careful attention that is given to the purchase of the raw materials used.

Answering an Objection

Some will object to this idea saying, "But the cost of steam is included in our total cost, it is a part of the overhead. Why should I change our accounting methods and include this item in raw-material expense when it isn't raw material?"

The answer to this objection is that the books need not be changed, but the mental habits of the manager should be altered. He should calculate the cost of steam per finished product put out by his plant and compare this figure with all the other "per-product" costs just as

he ordinarily does with the costs of materials, labor, testing, inspection, sales, deliveries, adjustments and other items. The president of a meat plant can tell you what it costs to deliver a box of loins—he should also have at the tips of his fingers the cost of steam per unit of product. The milk plant manager knows what he pays local farmers for milk—he should also know the cost of steam per quart or per pound of milk pasteurized. The superintendent of a hospital knows the cost per day per bed for food—he should also know the cost of steam per bed per day. Just because live steam is not injected into each hospital bed every day is no reason that a hospital can function without the use of steam.

Wherever an institution has a steam plant the cost of steam enters into the total cost of the finished product of that establishment, regardless of the nature of the product, be it meat, woolen yarn, horse-shoe nails, coal, canned goods, dehydrated foods, hot-house flowers or little red wagons.

What is the steam cost of the product of your manufacture? Is it too high? Is it a fair cost? If you can answer these simple questions, your thinking is in the direction of economical production.

This article for the plant executive, which points out the great opportunities for saving by cutting unit-of-product steam costs, is one of a series which has been published in a booklet entitled "Dividends from Your Power Plant" by the Preferred Utilities Co.

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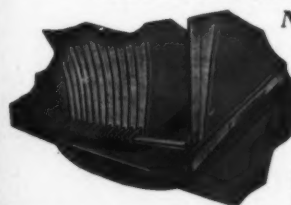
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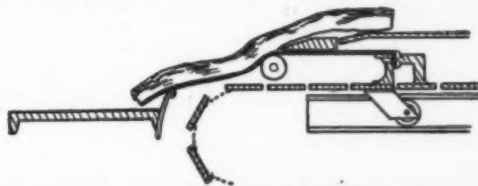


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NEW EQUIPMENT *and Supplies*

FASTER CAN CLEANING

Large increases in their output of canned meats and other canned products have been made possible through the elimination of hand-wiping operations on cans after processing, according to numerous users of the Elenite method and material, developed by the Elenite Co., 401 Lafayette st., New York, N. Y.

Besides the economies realized in manpower, thus freeing employees for more important tasks, the method is said to eliminate all trace of grease, fat, oil and other foreign matter from the surface of the cans, to remove the acid stains caused by use of soldering flux, to prevent the formation of rust before packing and to leave either black or colored lithographing entirely unharmed.

The material and method have been investigated and approved by the BAI through the Barge Office, New York City. The method and compounds used were developed by chemists and engineers with 15 years experience in meat packing, canning and other food plants. Savings of up to 80 per cent in the labor cost involved in cleaning cans are reported obtainable.

One canning concern reported that, through the use of the material and method, one man cleaned 30,000 lbs. of canned pork sausage daily, eliminating 16 workers from the hand-wiping operation. Another reported the successful cleaning of 6,250 cans of bacon per hour, compared with an average of 313 cans per hour prior to adoption of the method.

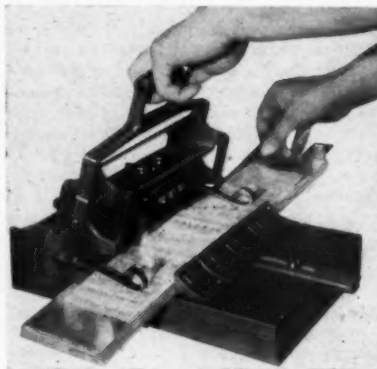
No special machinery is required for use of the Elenite method. It is installed at a plant after the canner has supplied the necessary information on the number of vertical retorts he has available, his production figures, type of water used and other data on processing operations.

CELLULOSE CASING PRINTER

A hand-operated cellulose casing printer, by means of which cellulose casings may be imprinted with product name, qualifying phrases, ingredient listing and other required information, has been announced by the Great Lakes Stamp & Mfg. Co., Chicago. Use of the device, according to the manufacturer, enables the sausage manufacturer to simplify ordering of casings, maintain reasonable casing inventories and protect himself against acquiring casings which may become obsolete before they are delivered.

The word slug holder which holds the product name, ingredient list and other

information consists of layer-reinforced Micarta, with metal fittings, and permits wording to be altered rapidly to meet casing needs. No special skill is required to operate the casing printer,



it is stated. Casings are slipped under spring clips and printed with a simple movement of the word slug holder, actuated by a handle. Casings of any size may be accommodated in the casing printer.

Metal parts of the device are cast from metal patterns for accuracy, hand finished and machined, with crackle enamel finish. Working parts are fitted to close tolerances to insure accurate operation. The casing printer is mounted on selected kiln-dried maple, 1½ in. thick. Extra word slug holders, headings and word slugs are available to meet requirements for printing cellulose casings of various sizes.

DECALS SPEED RETURN OF EMPTY CONTAINERS

With metal curtailment threatening the nation's supply of steel containers, hundreds of industrial concerns have been quick to engage in a lively "return barrel" campaign. Many have enlisted the aid of an ideal means of insuring the return of their drums, consisting of colorful highly individual decals which supplement other identification decals on the containers.

The new, eye-catching sign is red, white and blue, urging prompt emptying of the drum and its return to the owner, and includes such statements as, "Keep This Drum Rolling," or "Save Steel for Defense." The Meyercord Co., Chicago, makers of the decals, reports that they are weatherproof, oilproof, and withstand severe usage. They are said to have prevented misplacement and speeded the return of virtually thousands of containers.

NEW FAST FREEZER

A new fast freezing unit capable of handling nearly all types of poultry, seafood, fresh fruits and vegetables at the rate of three tons an hour has been developed by the York Ice Machinery Corp. The foods can be processed both in loose and packaged forms.

One of the features of the new York fast freezer is said to be its rapid defrosting equipment, which permits a minimum of production interruption and immediate resumption of peak production the instant frost is removed from the freezing coils. The design also makes it possible to combine two or more machines into a single unit to conform with individual plant layouts.

Built in two sizes, the largest freezer is capable of holding ten food trucks at a time in various stages of the freezing process and has a capacity as high as 6,000 lbs. an hour. The smaller unit is a six-truck model with a capacity of approximately 3,500 lbs. an hour. Each truck holds about 700 lbs. of product when loaded with 15 trays.

Semi-automatic in operation, the freezer operates by means of a conveyor belt which moves the food trucks through the freezing compartments. The first truck is pushed into the pre-cooling chamber by hand and then moves forward automatically as the conveyor control button is pushed. Trucks are removed at the end of the process.

POST-WAR TRUCK

In appearance, at least, the truck of the future will differ but little from today's designs, according to engineers of Mack Trucks, Inc. Trucks are designed to carry a given load within a definite space, and a cube is still the best shape when it comes to getting the most merchandise within the smallest area. This fact will keep truck bodies within the confines of conventional design.

However, although the truck body will not change much in appearance, Mack engineers foresee a great change in the materials that form the body. Magnesium, aluminum, high grade secondary aluminum and other lightweight materials are going to cut truck weight and allow much more weight in payload.

Major changes are expected to take place in the engine. Signs point toward a lighter engine with greater horsepower in proportion to weight as compared to present engines. High octane gasoline, used now exclusively for aircraft, will play a major role in the engine development.

Meat Processing in May at High Levels

MEAT processing held at high levels during May, with production of most products somewhat above April totals. The heavier hog slaughter during the month was partly responsible

for greater sausage output, which totaled slightly over 116 million lbs. compared with 115,248,166 lbs. in the previous month. On the other hand, output of canned meats showed a decline

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	May 1943 lbs.	May 1942 lbs.	5 mos. 1943 lbs.	5 mos. 1942 lbs.
Meat placed in cure—				
Beef	11,939,340	11,043,960	62,126,000	60,759,000
Pork	321,195,281	293,945,588	1,440,283,000	1,282,507,000
Smoked and/or dried—				
Beef	3,800,217	5,462,164	14,402,000	25,064,000
Pork	183,203,242	154,265,079	864,460,000	691,621,000
Sausage—				
Fresh (finished)	29,609,741	11,892,275	163,272,000	69,047,000
Smoked and/or cooked	75,290,865	62,832,569	373,407,000	269,402,000
To be dried or semi-dried	11,185,553	9,308,266	57,102,000	47,320,000
Total sausage	116,086,159	84,033,110	593,781,000	385,769,000
Leaf, head cheese, chili con carne, jellyed products, etc.				
Beef	17,083,898	13,499,981	103,781,000	62,942,000
Bacon (sliced)	30,746,034	31,727,548	166,121,000	140,390,000
Cooked meat—				
Beef	2,420,948	633,538	7,142,000	3,232,000
Pork	26,803,549	22,537,765	120,471,000	100,970,000
Canned meat and meat food products—				
Beef	5,053,167	8,956,514	51,611,000	52,442,000
Pork	121,661,134	81,027,701	550,973,000	390,188,000
Sausage	16,647,834	19,482,259	122,847,000	84,923,000
Soup	19,397,108	24,807,027	113,482,000	142,931,000
All other	25,846,298	20,123,511	250,383,000	145,956,000
Total canned meat	188,605,541	154,397,012	1,089,296,000	816,440,000
Lard—rendered, refined, canned	291,811,580	244,259,134	1,248,658,000	1,254,989,000
Pork fat—rendered, refined, canned	27,516,052	23,188,076	134,396,000	123,850,000
Oil stock	11,091,561	12,647,615	61,852,000	66,913,000
Edible tallow	13,049,416	7,189,735	50,762,000	32,565,000
Compound containing animal fat	21,816,501	14,500,319	148,175,000	85,954,000
Oleomargarine containing animal fat	2,850,761	3,915,700	28,087,000	25,169,000
Miscellaneous	2,957,209	2,064,231	8,973,000	20,291,000

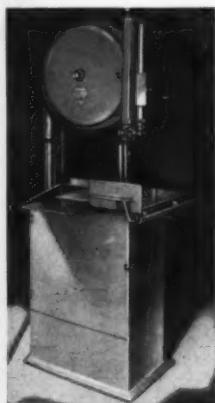
Hendrickson Tells Growth of Military Food Needs

"Food is doing a war job. It ranks with planes and tanks and ammunition. In terms of the entire war strategy, our food supply is as much a factor in winning battles and overwhelming the enemy as our other materials of war," declared Roy F. Hendrickson, deputy administrator and food distribution director of the War Food Administration, before members of the American Retail Federation at a recent meeting in New York.

"In Moscow," he continued, "our lard is spread on dark bread. The soldiers are opening cans of pork tushonka, a new item to our canners, but appetizing and full of fighting energy value. British workers are eating our pork at the war plant canteens and getting canned meat on the point system . . ."

Other excerpts from Mr. Hendrickson's talk:

"Meeting civilian, military, and lend-lease needs begins in production. We



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achieved some record production figures in 1942. In that year meat production was 5.5 billion lbs. greater than the 1935-39 average. Our lard production increased nearly 15 billion lbs. For 1943, the picture is not yet complete, but most of the indications are quite clear. We expect a further increase of over one billion lbs. in the meat production to reach another new record. We will have a further increase of as much as 700 million lbs. in our lard, margarine, vegetable oil and other fats and oils.

"For more than two years the government has been doing a war job with food. Both in 1941 and 1942, domestic civilian consumption rose to record levels. With the highest national income we ever experienced, the American people were probably better fed than ever before in history. It has built up the supplies necessary to maintain the largest army in our history. . . .

"By 1943, the situation was beginning to change. In fact, it was becoming apparent for some months prior to 1943 that our own civilian supply of food was not going to increase, and would materially decrease. Up to 1943, only sugar and coffee were rationed. Early in 1943, meats, fats and oils, were brought under rationing control. The plain fact is that we as civilians cannot have as much food as we have had or might want. . . .

"In 1941, about four per cent of our food was used by our armed forces and for the other United Nations. In 1942, about 13 per cent of our food went for these purposes. In 1943, about 25 per cent must be used for military and lend-lease needs, and the proportion may have to be still greater.

"Up to 1940, we were baffled by a surplus problem. We had surplus crops. We had surplus farm population. And from 30 to 40 million acres of our crop lands were not being used. All this has changed now and land, labor, and equipment are being pushed to the limit.

"Based on simple psychological wants and our present record purchasing power, consumers would like to buy at least 160 lbs. of meat per capita in 1943. Based on the principles noted above and the other war demands, the WFA cannot allocate over 124 lbs."

FDA Meat Purchases Larger; Take More Lard

During May, 1943, purchases of meat by the Food Distribution Administration for lend-lease, territorial emergency programs, Red Cross and domestic food programs showed an increase compared with a month earlier, with the total cost for May reaching \$72,052,927, which was \$24,106,939 under the April valuation. Sharp increases in the purchases of canned Army rations and miscellaneous canned pork were registered during May, as well as in purchases of numerous other items.

Purchases of lard showed a sharp increase; the total, at 122,550,912 lbs., compared with 54,831,455 lbs. a month earlier. Oleomargarine was purchased in smaller volume than during April.

COMMODITY PURCHASES BY THE WAR FOOD ADMINISTRATION DURING MAY, 1943, AND THE CUMULATIVE TOTAL SINCE MAR. 15, 1941:

Commodity	Quantity		F. O. B. Cost	
	May lbs.	Cumulative lbs.	May	Cumulative
Army Rations, Canned.....	6,021,792	101,075,328	\$ 1,231,903	\$ 20,281,304
Meat Food Products, Canned				
Type OO		4,152,118		1,164,591
Type RR	480,000	15,692,152	183,584	4,300,991
Type XX	174,351	13,403,781	120,250	3,341,983
Beef Meat Products				
Beef, barreled family.....		75,000		8,682
Beef briskets, corned.....		280,000		78,546
Beef bungs		527,500		72,922
Beef, canned corned.....	1,065,478	2,917,894	373,612	862,261
Beef hash, canned corned.....		1,145,800		228,451
Beef, dehydrated		90,248		93,265
Beef, dried		108,500		64,756
Beef extract		224,048		145,949
Beef, frozen boneless.....	1,901,880	16,304,088	535,732	4,070,628
Beef hearts, frozen.....	33,450	113,450	5,544	18,257
Beef, India mess.....	30,000	525,000	5,475	71,718
Beef kidneys, frozen.....		606,500		65,923
Beef knuckles, dried.....		10,000		4,845
Beef livers, frozen.....		31,000		11,570
Beef roast	9,516	9,516	3,410	3,410
Beef tripe, frozen.....	27,150	37,150	3,855	5,305
Veal carcass, frozen.....	357,750	6,053,271	71,627	1,233,145
Lamb carcass, frozen.....	4,609,200	69,207,460	1,191,123	17,888,206
Lamb kidneys		27,000		2,640
Lamb livers		8,000		1,920
Mutton, frozen boneless.....	100,000	2,013,522	20,000	404,278
Mutton carcass, frozen.....	165,800	7,239,650	22,007	978,777
Pork Meat Products				
Bacon, canned	9,601,054	148,603,342	2,823,236	51,495,743
Pork, canned (misc.).....	120,370,240	1,430,579,060	48,403,113	546,890,286
Pork & soy links, canned.....		127,904,392		38,827,065
Pork butts, frozen.....	1,066,500	9,739,928	299,735	2,753,196
Pork hearts, frozen.....	60,000	345,000	7,800	49,088
Pork kidneys, frozen.....	182,000	3,696,000	18,225	271,134
Pork knuckles	94,500	34,500	4,173	4,173
Pork livers, frozen.....	55,000	4,148,700	8,075	481,494
Pork loins, frozen.....	17,169,074	189,243,494	5,230,540	52,757,704
Pork trimmings, frozen.....	3,762,000	9,483,260	912,626	2,145,817
Pork, barreled brisket.....		471,200		82,710
Pork, smoked	3,010,000	36,372,090	782,888	10,885,892
Pork, cured & frozen (misc.).....	25,234,100	721,778,835	4,776,086	143,817,450
Fatbacks, dry salted.....	20,579,000	160,169,761	2,496,435	19,488,229
Hog casings	196,064	6,644,177	296,315	8,906,610
Pigs feet, salted.....		6,081,800		316,535
Pork, dehydrated	1,879,125	4,272,459	1,812,689	5,085,328
Sausage, dried	1,115,000	5,285,812	492,269	2,280,307
			\$ 72,052,927	\$941,867,608
Fats & Oils				
Army spread	168,750	318,750	100,800	120,050
Beef suet		1,017,400		221,719
Lard	122,550,912	1,266,827,975	18,072,693	164,208,512
Oleo oil	2,834,000	12,201,900	365,545	1,540,886
Oleomargarine	3,802,500	130,471,337	619,562	20,093,392
Refined pork fat.....	6,967,720	14,456,752	906,182	2,065,380
Rendered pork fat.....	382,400	10,442,740	54,453	1,383,430
Shortening	1,330,000	88,602,923	263,616	14,740,502
Tallow, edible	2,749,500	30,391,214	298,983	3,321,837

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MARKET SUMMARY

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Hogs and Pork

HOGS

Chicago hog market this week: Light hogs strong. Others weak.

	Thurs.	Week ago
Chicago, top	\$14.10	\$14.00
4 day av.....	13.75	13.90
Kan. City, top.....	13.85	13.80
Omaha, top	13.65	13.65
St. Louis, top.....	14.00	13.85
Corn Belt, top.....	13.55	13.70
Buffalo, top	14.65	14.65
Pittsburgh, top	14.35	14.35
Receipts—20 markets		
4 days	415,000	440,000
Slaughter—		
27 points*	927,671	930,866
Cut-out	180- 220- 240-	
results	220 lb. 240 lb. 270 lb.	
This week81 — .93 — 1.23	
Last week84 — .99 — 1.35	

PORK

Chicago carlot pork:

Green hams,		
all wts.	20% @ 21 1/2	20% @ 21 1/2
Loins, all wts..	19 1/4 @ 22 3/4	19 1/4 @ 22 3/4
D.S. Bellies,		
all wts.	15 1/4	15 1/4
Picnics,		
all wts.	19 3/4	19 3/4
Reg. trim'ngs	17 1/4	17 1/4
New York:		
Loins, 8-10 lbs.—	25 1/4 @ 28 3/4	
Loins, 10-12 lbs.—	25 1/4 @ 28 3/4	
Loins, 12-15 lbs.—	23 3/4 @ 27 1/4	
Loins, 16-22 lbs.—	22 3/4 @ 26 1/4	
Shldrs. skinned		
8-12 lbs.	24 1/4 @ 27 1/4	
Boston Butts		
4-8 lbs.	27 1/4 @ 30 1/4	
Lard—Cash	13.80b	13.80b
Loose	12.80b	12.80b
Leaf	12.37 1/2 b	12.37 1/2 b

*Week ended June 18.

Cattle and Beef

CATTLE

Chicago cattle market this week: Best steers steady; others weak. Cows 25c higher. Bulls firm.

	Thurs.	Week ago
Chicago steer, top....	\$16.90	\$16.85
4 day avg.....	15.60	15.75
Kan. City, top.....	15.25	15.10
Omaha, top	15.85	15.50
St. Louis, top.....	15.65	15.00
St. Joseph, top.....	15.25	15.00
Bologna bull, top....	14.50	14.50
Cutter cow, top.....	10.00	10.25
Canner cow, top.....	9.00	8.75
Receipts—20 markets		
4 days	133,000	145,000
Slaughter—		
27 points*	103,966	124,446

BEEF

Steer carcass, good

700-800 lbs.

Chicago ..	\$19.00@20.50	\$19.00@20.50
Boston ...	20.00@22.00	20.00@22.00
Phila.	20.00@22.00	20.00@22.00
New York. 20.00@22.50	20.00@22.50	
Dr. canners, Northern		
all weights..	12% 14%	
Cutters,		
all weights..	12% 14%	
Bologna bulls,		
all wts.	12% 15%	

*Week ended June 18.

Chicago prices used in compilations unless otherwise specified.

PROVISION STOCKS

Chicago—June 14

Total lard	18,261,834
D.S. clear bellies.....	8,297,401

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market inactive.		
Native cows .	.15 1/2	.15 1/2
Kipskins20	.20
Calfskins23 1/2 @ 27	.23 1/2 @ 27
Shearlings ...	2.15	2.15

TALLOW, GREASES, ETC.

New York tallow quiet.		
Extra	8.62 1/2	8.62 1/2
Chicago tallow strong.		
Prime	8.62 1/2	8.62 1/2
Chicago greases unchanged.		
A-White	8.75	8.75
New York greases firm.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit ammo.	5.53	5.53
Blood	5.38	5.38
Digester tankage		
60%	71.04	71.04
Cottonseed oil,		
Valley12% n	.12% n

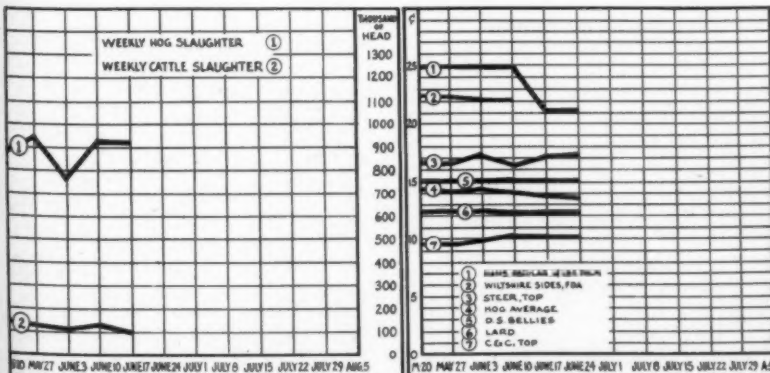
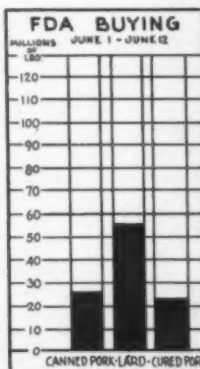
BUSINESS INDICATORS

Wholesale Prices (1926=100)

	June 12 1943	June 13 1942
All commodities ...	103.9	98.7
Food	110.6	99.7
Prices (1926=100)	Mar. 1943	Mar. 1942
Farm Products	122.8	102.8

PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

*Carcass Beef

	Week ended June 24, 1943 per lb.
Steer, hfr., choice, all wts.	20
Steer, hfr., good, all wts.	19
Steer, hfr., comm., all wts.	18
Steer, hfr., utility, all wts.	17
Cow, comm. and good, all wts.	16
Cow, utility, all wts.	15
Hindquarters, choice	23 1/2
Forequarters, choice	19
Cow hindquarters, good and comm.	19
Cow forequarters, good and comm.	17

*BEEF CUTS

Steer, hfr., short loins, choice	33
Steer, hfr., short loins, good	31 1/2
Steer, hfr., short loins, comm.	25 1/2
Steer, hfr., short loins, utility	22 1/2
Cow, short loins, good and comm.	25 1/2
Cow, short loins, utility	22 1/2
Steer, heifer round, choice	27 1/2
Steer, heifer round, good	25 1/2
Steer, heifer round, comm.	19 1/2
Steer, heifer round, utility	15 1/2
Steer, hfr., loin, choice	30
Steer, hfr., loin, good	28 1/2
Steer, hfr., loin, comm.	23 1/2
Cow loin, good and comm.	23 1/2
Cow, loin, utility	20 1/2
Cow round, good and comm.	19 1/2
Cow round, utility	15 1/2
Steer, heifer rib, choice	24 1/2
Steer, heifer rib, good	23 1/2
Steer, heifer rib, comm.	21 1/2
Steer, heifer rib, utility	19
Cow rib, good and comm.	21 1/2
Cow rib, utility	19
Steer, hfr., sirloin, choice	27 1/2
Steer, hfr., sirloin, good	26 1/2
Steer, hfr., sirloin, comm.	21 1/2
Steer, hfr., cow flank, all grades	13 1/2
Cow sirloin, good and comm.	21 1/2
Cow sirloin, utility	18 1/2
Steer, hfr., cow flank, all grades	13 1/2
Cow flank steak, all grades	24
Steer, hfr., reg. chuck, choice	19 1/2
Steer, hfr., reg. chuck, good	19 1/2
Steer, hfr., reg. chuck, comm.	18 1/2
Steer, hfr., reg. chuck, utility	18 1/2
Cow reg. chuck, good and comm.	18
Cow reg. chuck, utility	16
Steer, hfr., c.e. chuck, choice	19
Steer, hfr., c.e. chuck, good	18 1/2
Steer, hfr., c.e. chuck, comm.	16 1/2
Steer, hfr., c.e. chuck, utility	15 1/2
Cow, c.e. chuck, good and comm.	16 1/2
Cow, c.e. chuck, utility	15 1/2
Steer, hfr., fore Shank, all grades	12 1/2
Cow fore Shank, all grades	12 1/2
Steer, heifer brisket, choice	16 1/2
Steer, heifer brisket, good	16 1/2
Steer, heifer brisket, comm.	14 1/2
Steer, heifer brisket, utility	14 1/2
Cow brisket, good and comm.	14 1/2
Cow brisket, utility	14 1/2
Steer, heifer back, choice	21 1/2
Steer, heifer back, good	20 1/2
Cow back, utility	16 1/2
Cow back, good and comm.	19
Steer, hfr., arm chuck, choice	19 1/2
Steer, hfr., arm chuck, good	18 1/2
Cow arm chuck, good and comm.	17 1/2
Cow arm chuck, utility	15 1/2
Steer, hfr. short plate, good and choice	14 1/2
Steer, hfr. short plate, comm. and utility	13 1/2
Cow short plate, good and comm.	13 1/2
Cow short plate, utility	13 1/2

*Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

Veal

Choice carcasses	20 1/2
Good carcasses	19 1/2
Choice saddles	23

*Beef Products

Brains	6 1/2
Hearts, Type A	14 1/2
Tongues, Type A	21 1/2
Sweetbreads, Type A	22 1/2
Ox-tails, under 1/2 lb.	7 1/2
Tripe, scalded	7 1/2
Tripe, cooked	8 1/2
Livers, Type A	22 1/2
Kidneys	10 1/2

*Veal Products

Brains	9 1/2
Calf livers	49 1/2
Sweetbreads, Type A	39 1/2

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lambs	25 3/5
Good lambs	23 3/5
Medium lambs	21 3/5
Choice hind saddle	29 1/5
Good hind saddle	21 3/5
Choice fores	21 3/5
Good fores	20 6/5
1 lamb tongues, Type A	14 1/5

**Mutton

Choice sheep	12 6/5
Good sheep	11 3/5
Choice saddles	15 6/5
Good saddles	14 3/5
Boneless butts, cellar trim.	8 6/5
Good fores	8 6/5
Mutton legs, choice	16 8/5
Mutton loins, choice	15 6/5

*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22 1/2
Picnic	19 1/2
Tenderloins	31 1/2
Skinned shoulders	21 1/2
Spareribs, under 3 lbs.	15 1/2
Boston butts, 4 to 8 lbs. av.	24 1/2
Boneless butts, cellar trim.	29
Neck bones	4
Pigs' feet	4
Kidneys	9 1/2
Livers, Type A	12 1/2
Brains	10 1/2
Ears	10 1/2
Snouts, lean out	8 1/2
Heads	8 1/2
Chitterlings	7 1/2

*Prices carlot and loose basis.

*WHOLESALE SMOKED MEATS

Standard regular hams, 14/16 lbs., parchment paper	29 1/2
Standard skinned hams, 14/16 lbs., parchment paper	31 1/2
Picnics, 4/8 lbs., short Shank, wrapped	28 1/2
Fancy bacon, 6/8 lb. wrapped	26 1/2
Standard bacon, 6/8 lb. wrapped	25 1/2
No. 1 beef sets, smoked	51
Insides, C Grade	49 1/2
Kidneys, C Grade	47
Cooked hams, choice, skin on, fattened, 8/10 lbs.	48 1/2
Cooked hams, choice, skinless, fattened, 8/10 lbs.	52 1/2
Cooked picnics, skin on, fattened, bone in.	30 1/2
Cooked picnics, skinned, fattened, bone in.	53 1/2

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	28.50
Regular tripe, 200-lb. bbl.	31.00
Honeycomb tripe, 200-lb. bbl.	34.50
Pocket honeycomb tripe, 200-lb. bbl.	34.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$25.00
80-100 pieces	25.00
100-125 pieces	25.00
Clear plate pork, 25-35 pieces	23.00
Brisket pork	35.00
Plate beef	35.50
Extra plate beef	36.00

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	17 1/2
Special lean pork trimmings 85%	27 1/2
Extra lean pork trimmings 95%	29 1/2
Pork cheek meat	17 1/2
Pork hearts	12 1/2
Pork livers	12 1/2
Boneless bull meat	17 1/2
Boneless chucks	16 1/2
Shank meat	16 1/2
Beef trimmings	14 1/2
Dressed canners	12 1/2
Dressed cutter cows	12 1/2
Dressed bologna bulls	12 1/2
Tongues, canner	15 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	.88
Thuringer	.81
Farmer	.41
Holsteiner	.41
B. C. salami, choice	.54
Milano, salami, choice, in hog bungs	.54
B. C. salami, new condition	.32
Frisees, choice, in hog middles	.32

Genoa style salami, choice	.42
Pepperoni	.40 1/2
Mortadella, new condition	.28
Cappicola (cooked)	.30
Italian style hams	.42

DOMESTIC SAUSAGE

(Quotations cover grade AA.)

†Pork sausage, hog casings	.80 1/2
†Pork sausage, bulk	.28 1/2
†Frankfurters, in sheep casings	.28 1/2
†Frankfurters, in hog casings	.28 1/2
†Bologna	.25 1/2
†Bologna, in artificial casings	.25 1/2
Liver sausage in beef rounds	.21 1/2
Liver sausage in hog bungs	.21 1/2
Smoked liver sausage in hog bungs	.32
Head cheese	.20
New England luncheon specialty	.37 1/2
Mixed luncheon specialty, choice	.28
Tongue and blood	.29
Blod sausage	.24
Souse	.29
Polish sausage	.33 1/2

†Prices based on zone 5, plus \$1.00 per cwt. for sales to retailers and purveyors of meals where no local delivery is made. Prices include boxing or packaging costs.

CURING MATERIALS

Nitrite of soda (Chgo. whse. stock):	Cwt.
In 425-lb. bbls., delivered	\$ 8.75
Salt peter, less than 100 lbs., f.o.b. N. Y.:	
Dbl. refined granulated	8.80
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.60
Pure rfd. powdered nitrate of soda	4.60
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Rock, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.74
Standard gran., f.o.b. refiners (2%)	5.45
Packers curing sugar, 250 lb. bags	
La. Reserve, La., 2% cwt. (cutton)	5.10
Dextrose, in car lots, per cwt. (cutton)	4.80
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	
180 pack	16 @ 17
Domestic rounds, over 1 1/2 in.	
140 pack	30
Export rounds, wide, over 1 1/2 in.	40 @ 42
Export rounds, medium, 1 1/2 in.	
1 1/2 in.	24 @ 26
Export rounds, narrow, 1 1/4 in. under	27
No. 1 weasands	.05 @ .06
No. 2 weasands	.03
No. 1 huns	.16 @ .17
No. 2 huns	.10 @ .12
Middles, sewing, 1 1/2 @ 2 in.	.44 @ .46
Middles, select, wide, 2 @ 2 1/2 in.	.50 @ .55
Middles, select, extra, 2 1/2 @ 2 3/4 in.	.80 @ .85
Middles, select, extra, 2 3/4 in. & up	1.10 @ 1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.08 @ .09
10-12 in. wide, flat	.05 1/2 @ .07
8-10 in. wide, flat	.02 1/2 @ .03 1/2
6-8 in. wide, flat	.02 @ .02 1/2
Hog casings:	
Extra narrow, 20 mm. & dn.	2.40 @ 2.45
Narrow medium, 29 @ 32 mm.	2.40
Medium, 32 @ 35 mm.	2.00
English, medium, 35 @ 38 mm.	1.70
Wide, 38 @ 43 mm.	1.55
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	.22 @ .25
Large prime bungs	.17 @ .20
Medium prime bungs	.11 @ .13
Small prime bungs	.09
Middles, per set	.20 @ .21

SPICES

(Basis Chicago, original bbls., bags or bales).

	Whole	Ground
Allspice, prime	34	37
Resifted	35	39
Chili pepper	41	41
Powder	40	41
Cloves, Amboyas	24 1/2	24 1/2
Zanzibar	24 1/2	24 1/2
Ginger, Jamaica, unbleached	37	48
Mace, Fancy Banda	1.08	1.22
East Indies	95	1.10
East & West Indies Blend	86	86
Mustard, sour, fancy	22	24
No. 1	22	22
Nutmeg, fancy Banda	67	75
East Indies	58	65
East & West Indies Blend	58	65
Pepper, Spanish	17 1/2	17 1/2
Pepper, Cayenne	33	33
Red No. 1	28	28
Black Malabar	11	15
Black Lampung	34	10
Pepper, white Singapore	15 1/2	19
American	16	19 1/2
Packers	13	13

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.35	1.45
Cominos seed	18	23
Coriander Morocco bleached	19	19
Coriander Morocco natural No. 1	15 1/2	17
Mustard seed, fancy yellow	10	10
American	10	10
Marjoram, Chilean	51	57
Oregano	20	24

PROVISIONS

The National Provisioner
Daily Market Service

MARKET PRICES

New York

CASH PRICES

CARLOT TRADING LOOSE BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS
THURSDAY, JUNE 24, 1943

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	21 1/4	24 1/4
10-12	21 1/4	24 1/4
12-14	21 1/4	24 1/4
14-16	20 3/4	24

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	20 3/4	24
18-20	19 3/4	23
20-22	19 3/4	23

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	23 1/4	26 1/4
12-14	23 1/4	26 1/4
14-16	22 3/4	26
16-18	22 3/4	26
18-20	21 3/4	25
20-22	21 3/4	25
22-24	21 3/4	25
24-26	21 3/4	25
26-28	21 3/4	25
28-30	21 3/4	25
30-32	21 3/4	25

PICNICS

	Fresh or Frozen	S.P.
4-6	19 1/4	22 1/4
6-8	19 1/4	22 1/4
8-10	19 1/4	22 1/4
10-12	19 1/4	22 1/4
12-14	19 1/4	22 1/4

Short shank 1/2 c over.

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
6-8	17 1/4	20 1/4
8-10	16 3/4	19 3/4
10-12	16 3/4	19 3/4
12-14	16 3/4	19 3/4
14-16	15 3/4	18 3/4
16-18	15 3/4	17 3/4

GREEN AMERICAN BELLIES

16-20	13 1/4
20-25	13 1/4
25 and up	13 1/4

D. S. BELLIES

	Clear	Rib
18-20	15 1/4	15 1/4
20-25	15 1/4	15 1/4
25-30	15 1/4	15 1/4
30-35	15 1/4	15 1/4
35-40	15 1/4	15 1/4
40-50	15 1/4	15 1/4

D. S. FAT BACKS

6-8	10 1/4	10 1/4 @ 10 1/4
8-10	10 1/4	10 1/4 @ 10 1/4
10-12	10 1/4	10 1/4 @ 10 1/4
12-14	10 1/4	10 1/4 @ 11
14-16	10 1/4	10 1/4 @ 11
16-18	11 1/4	12
18-20	11 1/4	12
20-25	11 1/4	12

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	10 1/4	12
Clear plates	9 1/4	10 1/4
Jowl butts	9 1/4	10 1/4
Square jowls	11	13

Quotations on green pork cuts based on OPA revised MPR No. 148, and amendment No. 5 to MPR 148, effective June 14, 1943. Cured pork cuts, until June 23, 1943, still based on revised MPR No. 148 and amendments 1 and 2.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, June 19	13.80b	12.80b	12.40b
Monday, June 21	13.80b	12.80b	12.40b
Tuesday, June 22	13.80b	12.80b	12.37 1/2 b
Wednesday, June 23	13.80b	12.80b	12.37 1/2 b
Thursday, June 24	13.80b	12.80b	12.37 1/2 b
Friday, June 25	13.80b	12.80b	12.37 1/2 b

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	14.55
Kettle rend., tierces, f.o.b. Chicago	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago	15.05
Neutral tierces, f.o.b. Chicago	15.55
Shortening, tierces, c.a.f.	16.50

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice	22
Steer, heifer, good	21
Steer, heifer, comm.	19
Steer, heifer, utility	17
Cow, good and comm.	19

The above quotations do not include charges for koshering.

KOSHER BEEF CUTS

Steer, heifer, triangle, choice	20 1/4
Steer, heifer, triangle, good	20
Steer, heifer, triangle, comm.	18 1/4
Steer, heifer, triangle, utility	17 1/4
Steer, hfr., reg. chuck, choice	22
Steer, hfr., reg. chuck, good	21 1/4
Steer, hfr., reg. chuck, comm.	20 1/4
Steer, hfr., reg. chuck, utility	18 1/4

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for local delivery.

Steer, heifer, rib, choice	25 1/4
Steer, heifer, rib, good	24 1/4
Steer, heifer, rib, comm.	22 1/4
Steer, heifer, rib, utility	20
Steer, heifer loin, choice	31 1/4
Steer, hfr., loin, good	29 1/4
Steer, hfr., loin, comm.	24 1/4
Steer, hfr., loin, utility	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

	Western
Pork loins, fresh, 12 lbs. down	27 1/4
Shoulders, regular	24 1/4
Butts, regular, 4/8 lbs.	23 1/4
Hams, regular, under 14 lbs.	28 1/4
Hams, skinned, fresh, under 14 lbs.	28 1/4
Picnics, fresh, bone in	24 1/4
Pork trimmings, extra lean	25 1/4
Pork trimmings, regular	20 1/4
Spareribs, medium	17

	City
Pork loins, fresh, 10/12 lbs.	29
Shoulders, regular	26
Butts, boneless, C. T.	28
Hams, regular, under 14 lbs.	26 1/4
Hams, skinned, under 14 lbs.	26 1/4
Picnics, bone in	24 1/4
Pork trimmings, extra lean	25 1/4
Pork trimmings, regular	20 1/4
Spareribs, medium	18 1/4
Boston butts, 4/8 lbs.	32

*COOKED HAMS

Cooked hams, skin on, fattened, 5 lbs. down	47 1/4
Cooked hams, skinless, fattened, 8 lbs. down	50 1/4

EASY HOG MARKET BRINGS BETTER CUT-OUT RESULTS

(Chicago costs and prices, first four days of week.)

Hog prices at Chicago during the first four days of the week averaged a little lower than a week earlier and the decline was reflected in further slight improvement in cut-out results. The loss on the lights dropped to 81c per cwt., while the loss on 240@270-lb. butchers was reduced to \$1.23 compared with \$1.35 a week earlier.

	150-220 lbs.	220-240 lbs.	240-270 lbs.
	Pct. live	Pct. live	Pct. live
	Price per	Price per	Price per
	wt. lb.	wt. lb.	wt. lb.
Regular hams	13.90	20.5	\$2.89
Picnics	5.00	19.5	1.09
Boston butts	4.00	23.3	.08
Loins (blade in)	9.80	21.8	2.14
Bellies, S. P.	11.00	16.6	1.83
Bellies, D. S.	2.00	14.3	.29
Fat backs	1.00	9.3	.69
Plates and jowls	2.60	9.1	.24
Raw leaf	2.10	12.0	.25
P. S. lard, rend, wt.	12.40	12.8	1.59
Spareribs	1.20	14.5	.23
Trimming	3.00	17.0	.51
Feet, tails, neckbones	2.00	18	.20
Offal and miscellaneous	1.50	1.50	.50
TOTAL YIELD AND VALUE	69.00	\$12.47	70.50
Cost of hogs per cwt.	\$13.91	\$13.95	\$13.89
Credit for subsidy	1.30	1.30	1.30
Condemnation loss	.07	.07	.07
Handling and overhead	.60	.52	.46
TOTAL COST PER CWT.			
ALIVE	\$13.28	\$13.24	\$13.12
TOTAL VALUE	12.47	12.31	11.89
Loss per cwt.	.81	.63	1.23
Loss last week	.84	.69	1.35

*SMOKED MEATS

Regular hams, under 14 lbs.	31 1/4
Regular hams, 14/18 lbs.	30 1/4
Regular hams, over 18 lbs.	29 1/4
Skinned hams, under 14 lbs.	33 1/4
Skinned hams, over 18 lbs.	31 1/4
Picnics, bone in	29 1/4
Bacon, western, 5/12 lbs.	29 1/4
Bacon, city, 8/12 lbs.	29
Beef tongue, light	27
Beef tongue, heavy	28

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in.	
June 23, 81 to 90 lbs.	\$19.17
100 to 119 lbs.	18.90
120 to 136 lbs.	18.80
137 to 153 lbs.	18.77

***DRESSED VEAL

Choice, 170@315 lbs.	20 1/4
Good, 170@315 lbs.	19 1/4
Commer., 170@315 lbs.	18
Utility, 170@315 lbs.	16 1/4

*Quotations are for zone 9 and include 50c for delivery. An additional 1/2c per cwt. permitted if wrapped in stockinette.

**DRESSED SHEEP AND LAMBS

Lamb, choice	27 1/4
Lamb, good	25 1/4
Lamb, commercial	23 1/4
Mutton, good, s.	14.00
Mutton, comm., m.	13 1/4

*Quotations are for zone 9, and include 10c for stockinette, 25c for delivery, plus \$1 per cwt. for koshering.

*FANCY MEATS

Tongues, Type A	23 1/4
Sweetbreads, beef, Type A	24 1/4
Sweetbreads, veal, Type A	41 1/4
Beef kidneys	12 1/4
Lamb fries, per lb.	29 1/4
Livers, beef, Type A	24 1/4
Ox-tails, under 9 lb.	9 1/4

*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

GREEN CALFSKINS

	5-7 1/4	7 1/4-9 1/4	9 1/4-12 1/4	12 1/4-14
Prime No. 1 veals	23	28	3.30	3.55
Prime No. 2 veals	21	26	3.00	3.25
Buttermilk No. 1	18	23	2.80	3.05
Buttermilk No. 2	17	22	2.65	2.90
Branded grubby	12	17	1.85	2.10
Number 3	12	17	1.85	2.10

BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

Draggy Situation Continues in Tallow-Grease Trade

NEW YORK, JUNE 23, 1943

TALLOW.—The eastern tallow trade is in the doldrums as far as offerings are concerned. Confirmed sales from week to week are very minor when compared with the amount of action in this market before the war. Some of the smaller users are unable to obtain product over a period of weeks and therefore are operating very slowly. Larger producers of tallows are said to be moving their offerings to a regular set of buyers, but even these users are not getting enough to keep operating at full capacity. There is no possibility of moving prices under the ceilings and sales are made at the full maximum. The extremely light cattle slaughter in the East has further limited offerings.

STEARINE.—Offerings of stearine are light and the market is in much the same condition as the tallow market. Buyers are eager for any offerings, but have to be content to take only small lots. Some buyers are out of the market entirely, because they have little or no chance of obtaining any product.

NEATSFOOT OIL.—Full ceiling levels rule in this market. Buyers are obtaining some product, but trade is light.

OLEO OIL.—Extra oleo oil in tierces is quoted at 13.04c and prime oleo in tierces at 12.75c. Both prices are full ceiling rates, but there is little moving at the quotations.

GREASES.—The trade in the East is somewhat concerned over the light offerings of grease in spite of the comparatively large hog kill in recent weeks. The FDA reported that federal inspected slaughter of hogs for last week was up 26 per cent compared with a year earlier. However, offerings of grease were still very light. A few sales are made occasionally, and full ceiling prices rule on all product moved.

Invest in Victory! Buy United States War Bonds and Stamps every pay day!

CHICAGO, JUNE 24, 1943

TALLOW.—Both producers and consumers of tallows are much concerned over the sharp drop in cattle slaughter in recent weeks. Last week's slaughter, as reported by the FDA, indicated a 38 per cent drop compared with a year earlier and this week's kill promises to be lighter still. Predictions have been made that offerings of tallows will probably be lighter than at any time on record because of light slaughter of cattle. The already tight market in tallows holds the entire list of quotations at full ceiling levels. Some trading was reported this week on several grades, but it was indicated that the bulk of product had moved quietly to a limited number of buyers. Some smaller outfits were again unable to obtain any product and their operations are now at a minimum.

STEARINE.—The trade in this branch of the market is again very light. Demand is far greater than offerings, but producers show few signs of increasing product for regular buyers. Full ceiling rates apply on all sales.

NEATSFOOT OIL.—Market unchanged. Quotations were: Pure, 18c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 14c; No. 2, 13½c; extra, 14½c; extra No. 1, 14½c; extra winter strained, 14½c; prime burning, 15½c; prime inedible, 15c and special No. 1, 13½c; acidless tallow oil is quoted at 13½c.

GREASES.—A light scattered trade was reported in greases most of the week. Buying orders are in the market at all times and sales are made at the full ceiling levels. Nothing of great importance developed during the week, although soap buyers are endeavoring to clear the way to purchasing surplus lots of non-inspected lard and pork fat, and some trading has been reported, although subject to ration board approval in some instances.

BY-PRODUCTS MARKETS

Dullness continued to mark the situation in the by-products markets this week, with offerings few and far between. The few sales reported were again at full ceiling levels, as has been the case for a number of weeks.

Blood

	Unit	Ammonia
Unground, loose	\$3.38*

Digester Feed Tankage Materials

Unground, per unit ammonia.....	\$5.54*
Liquid stick, tank cars.....	2.50

Packinghouse Feeds

	Carlots	Per ton
60% digester tankage, bulk.....	\$71.04*	
55% digester tankage, bulk.....	65.05*	
50% digester tankage, bulk.....	60.28*	
50% meat and bone meal scraps, bulk.....	68.00*	
Special steam bone-meal.....	87.20*	
	50.00@55.00	

*Based on 15 units of ammonia.

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	35.00@36.00
Steam, ground, 2 & 26.....	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground.....	\$ 3.85@ 4.00*
10@11% ammonia	30.00@31.00
Bone tankage, unground, per ton.....	4.25@ 4.35
Hoof meal	

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground.....	\$1.21*
45 to 52% protein (low test).....	1.21*
57 to 62% protein (high test).....	

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$1.00*
Hide trimmings (limed).....	.90*
Sinews and pizzles (green, salted).....	1.00*

	Per ton
Cattle jaws, skulls and knuckles.....	\$40.00@42.00
Pig skin scraps and trim, per lb.....	7½¢ @ 7½¢

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy.....	\$70.00@80.00
Light.....	70.00
Flat shins, heavy.....	65.00@70.00
Light.....	65.00
Blades, buttocks, shoulders & thighs.....	62.50@65.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted.....	37.50
Junk bones	36.00

*Delivered Chicago.

Animal Hair

Winter coil dried, per ton.....	\$	60.00
Summer coil dried, per ton.....		32.50
Winter processed, black, lb.....	nominal	
Winter processed, gray, lb.....	8	
Cattle switches	4 @ 4½¢	

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FERTILIZER PRICES

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Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	4.95
Unground fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
July Shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.10

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$40.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.64

Dry Rendered Tankage

50/55% protein, unground.....	\$1.00
60% protein, unground.....	1.00

EASTERN FERTILIZER MARKETS

New York, June 24, 1943

Many local fertilizer manufacturers were present at the convention of the National Fertilizer Association at Hot Springs, Va., June 21, 22, 23. Buyers are anxiously awaiting the arrival of South American tankage and meat meal, which will help the situation considerably.

The local production of feeding materials is on a very small basis and supplies are hard to find.

MAY MARGARINE TAX

Taxes paid on oleomargarine during May, 1943 and 1942, as reported by the Bureau of Internal Revenue:

	May, 1943	May, 1942
Estate taxes (including special taxes).....	\$89,054.18	\$56,749.77

Quantity of product on which tax was paid during May, 1943 and 1942:

	May, 1943 lbs.	May, 1942 lbs.
Oleomargarine, colored.....	179,370	72,402
Oleomargarine, uncolored.....	14,641,052	17,006,572

Cotton Oil Market Still In a Sluggish Condition

OTHER than demand holding good for all oil offerings, there was no change in the cotton oil situation again this week. The few open interests still available were held at full ceiling levels and no offerings were tendered on the market.

Weather reports from the South continue favorable. It has been very warm for some time now and much in favor of control of the boll weevil. The crop is also developing well, reports say.

With no action on futures the trade was again a repetition of what it has been for many weeks. There is practically no side-line comment that will bring out any trading, members of the trade indicate.

PEANUT OIL.—The announcement that the entire peanut crop has been reserved for the CCC tightened the peanut oil market further this week. It

now appears that this market will be tighter than ever with all the restrictions.

SOYBEAN OIL.—There is some refined soybean oil offered, but little interest is being shown by the buying side. One point that has had much less discussion this year than a year earlier is the crop condition. Members of the trade seem to be less informed on conditions than in quite some time, although a few reports show that weather has been much in favor of a good crop.

OLIVE OIL.—Reports from the East tell of the scarcity of offerings. All product is being held firmly at ceiling levels.

PALM OIL.—It is reported that 1,200 tons of palm oil came in from West Africa late last week and in addition 13,758 bags of castor seeds, 530 barrels of castor oil and 297 drums of murumuru oil from Brazil. Trading, however, continues light and there is little hope that conditions in the market will ease in the near future.

COTTONSEED OIL.—Southwest crude was quoted Friday at 12½¢ @ 12½¢; Valley 12½¢ and Texas, 12½¢ at common points.

Futures market transactions for the week at New York were:

MONDAY, JUNE 21, 1943

	Sales	High	Low	Close	Pr. cl.
July.....	13.95	13.95
August.....	13.95

No sales.

TUESDAY, JUNE 22, 1943

July.....	13.95	13.95
August.....	13.95

No sales.

WEDNESDAY, JUNE 23, 1943

July.....	13.95	13.95
August.....	13.95

No sales.

THURSDAY, JUNE 24, 1943

July.....	13.95	13.95
August.....	13.95

No sales.

(See later markets on page 35.)

OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16½
Water churned pastry.....	17½
Vegetable type.....	unquoted

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12½
White deodorized, bbis., f.o.b. Chgo.....	16½
Yellow, deodorized.....	16½
Raw soap stocks:	
Cents per lb. dlvd. in tankcars.	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast.....	3½
East.....	3
Corn foots, basis 50% T.F.A.	
Midwest.....	3½
East.....	3½
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast.....	3
East.....	3½
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11½
Corn oil, in tanks, f.o.b. mills.....	12½

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HIDES AND SKINS

Domestic hide markets strong but quiet—New buying permits expected about July 1 — Declining cattle slaughter main topic of conversation among trade.

Chicago

HIDES.—Trading was at a standstill this week in all domestic hide markets. All packer hide markets are sold up to the end of May, and the outstanding permits expired June 19. No further trading is possible until new buying permits are issued by the WPB. The general expectation in the trade at present is that the permits will be released probably early next week but will not be valid until July 1.

There were quite a few unfilled permits for small packer and country hides at the expiration date. Those markets had been well cleaned up earlier, and a great many more buyers are operating now in the country market, while production shows a continued decrease.

Activity late last week cleared the Pacific Coast market to the end of May at their ceiling of 13½¢, flat, for steers and cows, and 10¢ for bulls, f.o.b. shipping points. According to press reports, several small killers on the Coast are closing down because of the current shortage in cattle receipts.

Federal inspected slaughter of cattle at 27 selected centers for the week ending June 18 declined to 103,966 head, as against 124,446 for previous week, and 178,271 for same week a year ago; slaughter at those points for the first three weeks in June was 338,300 head, as against 521,469 for the same period of June 1942. Calf slaughter during first three weeks of June totalled 140,194 head, as against 234,676 for the same period a year ago.

The final estimate of shoe production for April was 40,315,526 pairs, a decrease of 3.9 percent from the revised March total of 41,945,261, and a decrease of 12 percent from the 45,816,414 pairs produced during April 1942.

Ten orders governing supply and distribution of hides, skins and leather are consolidated into M-310, issued June 24 by WPB. The ten orders revoked are M-80 and M-80-1, M-94, M-114, M-114B, M-141, M-141D, M-194, M-273, M-301 and M-265.

Tanners are prohibited from processing cattle hides to make grain garment leather except on authorization or for military orders. No preference rating may be applied or extended for acquisition of hides, skins or leather for any purpose except on authorization or for military orders.

FOREIGN WET SALTED HIDES.

A rather light trade has been reported in the South American market at unchanged prices. At the opening of the week, 3,000 Rio Grande reject steers and 2,500 Rio Grande standard cows sold to the States; 5,000 Argentine standard steers sold to buyers thought to be acting for Canadian interests. At mid-week, these same buyers took 1,700 LaBlanca, 500 LaPlata and 500 Rosa Fe light standard steers at 110 pesos, steady basis.

CALFSKINS.—Packer calfskins are quotable strong at the ceiling levels of 27¢ for heavies and 23½¢ for lights under 9½ lb.; however, packers are expected to move their June calfskins on basis of New York trim and selection.

City calfskins are sold up and strong at 20½¢ for 8/10 lb. and 23¢ for 10/15 lb.; straight countries at 16¢ for 10 lb. and down and 18¢ for 10/15 lb. City light calf and deacons are quotable at \$1.43, selected.

KIPSKINS.—Production of packer kips has been very light and market strong at maximum of 20¢ for 15/30 lb. natives and 17½¢ for brands.

City kips are also in very limited production and strong at 18¢ for 15-30 lb. natives and 17¢ for brands; countries are salable at 16¢, flat.

Packer regular slunks last sold at \$1.10, flat, and hairless 55¢, flat.

SHEEPSKINS.—Dry pelts have sold

at 29¢ per lb., del'd Chgo., for full wools from good sections, with 30¢ or better asked; Colorados being discounted ½¢@1¢. Shearling production, according to local packers, is holding about steady, with some indications of easing up in spots, but ceiling prices are available; about seven cars were reported this week, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40¢. Pickled skins are moving steadily at individual ceilings by grades; market usually quoted \$7.50@7.75 per doz. packer production but current production of Spring lambs is said to average out around 75¢ better than the Winter skins. Spring lamb pelts are quoted around \$2.35 per cwt. liveweight basis for natives and \$2.65@2.75 per cwt. for westerns, with movement light; last reported sale of Californias was at \$2.75 per cwt.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES			
	Week ended June 25	Prev. week	Cor. week, 1942
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt			
brnd'd str.	@14½	@14½	@14½
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.			
str.	@15	@15	@15
brnd'd cows	@14½	@14½	@14½
Hvy. nat. cows	@15½	@15½	@15½
Lt. nat. cows	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23½@27	23½@27	23½@27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, bris.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15½
Branded	@14	@14	@14½
Nat. bulls	@11½	@11½	@12
Brnd'd bulls	@10½	@10½	@11
Calfskins	20½@23	20½@23	20½@23
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, bris.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	14½@15	@14½	13½@14
Hvy. cows	14½@15	@14½	13½@14
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	10@10½	10	9½@10½
Calfskins	16@18	16	16@18
Kipskins	@16	@16	@16
Horsehides	6.50@7.75	6.50@7.75	6.50@7.75

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings	@2.15	@2.15	@2.15
Dry pelts	@29½	28½@29	27 @28

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LEONARD HICKS
Managing Director

LATE NEWS— FLASHES

Commenting on the June pig survey report, Food Administrator Chester C. Davis stated this weekend: "Such an increase would be out of line with our feed resources. On April 10 I suggested that hog raisers would serve the nation's interest and their own by holding the fall pig crop to not more than 15 per cent larger than the fall crop of 1942. Since that date, feed crop prospects have grown worse and it becomes increasingly important that the increase in farrowings be held more nearly in line with available feed supplies."

The War Food Administration this weekend began requisitioning elevator stocks of corn in 15 principal markets for use by processors making essential war products. The step was taken because corn has not been available to processors through regular markets at ceiling prices, since farmers have been retaining the grain for feeding or selling it to others at prices above the OPA maximums. It is believed that the WFA is making a study of the corn situation, including plans for allocation of the 1943 crop and present stocks, as well as methods of orderly liquidation of livestock. Such plans might call for penalties on the marketing of heavy hogs, payment of subsidies to producers and removal of ceilings.

Quotas on civilian distribution during the third quarter of 1943 will be announced next week for all slaughterers coming under Meat Restriction Order 1. It is believed that the amount of meat made available for civilian trade will be about the same, although the beef allocation may be lower and the pork and lamb quotas increased.

CHANGES IN LABELING

Procedure of the meat inspection division, Food Distribution Administration, was liberalized in a special memorandum issued recently to allow inspectors in charge discretionary power in approving marking and labeling material which has been adjusted to comply with regulations of the War Production Board, the Office of Price Administration and other government agencies.

This emergency system of approval will remain in effect for the duration of the war. In the case where the changed marking and labeling material is to be used with some degree of regularity it should be presented to the FDA Washington office, but the inspector may permit its use pending action.

Approved marking and labeling material which is adjusted merely by the addition of one of the grade designations called for by some regulations need not be presented to Washington for approval.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Trading on the provision market today was comparatively light. Cured seedless bellies and cured hams were still available at the old ceiling prices for shipment this week, including three cars of regular and S. P. skinned hams; several small lots also sold at full ceiling prices. There was some trading in D. S. picnics at the new ceiling for shipment next week; a car of D. S. clear bellies sold on private terms. Frozen cheek meat and D. S. jowl butts sold at new ceiling for shipment next week and several cars of frozen front feet sold on private terms.

Cottonseed Oil

Valley crude, 12% c; Southeast, 12% @ 12% c; Texas, 12% c.

Quotations on New York bleachable cottonseed oil, Friday's close, were: July 13.95; August 13.95.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 19, 1943, were 4,560,000 lbs.; previous week, 4,493,000 lbs.; same week last year 4,497,000 lbs.; Jan. 1 to date, 145,718,000 lbs.; corresponding period a year earlier, 142,958,000.

Shipments of hides from Chicago for week ended June 19, 1943, were 4,909,000 lbs.; previous week, 4,792,000 lbs.; same week last year, 9,520,000 lbs.; Jan. 1 to date, 106,156,000 lbs.; corresponding period a year earlier, 128,266,000 lbs.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended June 19, 1943:

	Week June 19	Previous week	Same week '42
Cured meats, lbs.	33,654,000	33,448,000	30,997,000
Fresh meats, lbs.	64,793,000	50,536,000	55,232,000
Lard, lbs.	5,968,000	7,045,000	9,213,000

FDA PURCHASES

AND



ANNOUNCEMENTS

PURCHASES—During the week ending June 12 the FSCC purchases included 6,714,800 lbs. cured pork; 934,046 lbs. canned pork; 2,794,000 lbs. frozen pork trimmings; 28,466,583 lbs. lard; 3,220,721 lbs. rendered pork fat; 919,000 lbs. edible tallow, and 935,000 lbs. oleo oil.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand June 1, 1943:

	June 1, 1943	June 1, 1942	June 1, 1938-42 av.
	M lbs.	M lbs.	M lbs.
Butter, creamery	82,666	64,720	57,336
Cheese, American	79,590	200,460	104,205
Cheese, Swiss	1,424	4,448	3,200
Cheese, brick & Munster	597	1,491	866
Cheese, Limburger	127	879	731
Cheese, all other varieties	15,606	20,411	12,186
Eggs, shell, cases	8,260	6,945	5,856
Eggs, frozen	249,894	223,831	147,002
Eggs, frozen, case equivalent	6,064	5,909	5,938
Eggs, case equivalent shell and frozen	14,924	12,914	9,794

81% of the holdings of frozen eggs were classified as follows: white, 17%; yolks, 11% and mixed, 72%.

LIVESTOCK RECEIPTS BY TRUCK

Receipts of driven-in livestock at 68 public stockyards throughout the country during May, 1943, included 744,650 cattle, 243,661 calves, 2,294,960 hogs and 604,211 sheep. During the same month in 1942, truck receipts totaled 782,692 cattle, 320,589 calves, 1,923,671 hogs and 551,194 sheep.

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LIVESTOCK MARKETS *Weekly Review*

Feed Shortage May Force Marketings Above Plant Capacity in Fall-Winter

ANY reduction in feed production materially below the quantities anticipated in the goals, even though not much below average, may result in livestock marketings of such proportions that they may reach the liquidation stage, the Department of Agriculture warned this week. Maximum feed production this year in relation to livestock numbers is more vital this year than ever before, the department stated.

This was contained in a forecast of marketings which can be expected during the last quarter and their effect on available transportation and processing facilities.

(A standing committee has been named by Food Administrator Chester C. Davis to advise him on policy and procedure relating to current feed, grain and livestock problems. Among those named were Ralph Daigneau, Geo. A. Hormel & Co.; Earl C. Smith, president, Illinois Agricultural Association; N. K. Carnes, Central Cooperative Association, St. Paul, and E. J. Grimes, Cargill, Inc., Minneapolis.)

The volume of livestock to be marketed in the last quarter of 1943, according to present indications, will greatly exceed that of the same period in any previous year, the report stated. Marketings of hogs may be 26 per cent, and of cattle and calves 11 per cent, greater than in the last quarter of 1942, but marketings of sheep and lambs may be about 23 per cent less.

If the volume of marketings now indicated actually materializes, and if transportation facilities prove sufficient to move the livestock offered, it is quite probable that the supply will be in excess of the available facilities for

slaughtering and processing during the fall and winter, 1943-44. The largest increase in hog production is indicated for the West North Central states and it is in this area that hog supplies are most likely to exceed materially the slaughter capacity. Even though large numbers of hogs could be moved into other areas where capacity would still be in excess of supplies for customary sources, it is doubtful if facilities for the country as a whole would be sufficient to handle the supply at all times.

"The prospective transportation load for livestock in October, 1943, the month when it probably will be heaviest, is estimated to be 12 per cent greater than for the corresponding months of 1942," the report went on to say. "In November it is expected to be 9 per cent greater than for the peak month of 1942 and in December, 1 per cent greater.

October Peak Month

"October is the month when cattle and sheep are moved by rail from western ranges in largest numbers. The range movement is practically completed when the heavy fall marketing of hogs gets under way.

"Livestock transportation facilities are expected to be adequate during the spring and summer, but apparently the situation will be critical in the three fall months of October through December, unless steps are taken to deal with it. The number of motor trucks that will be available for hauling livestock in the Corn Belt is estimated to be from 80 to 85 per cent of the number in operation a year earlier. However, the volume of livestock that

can be transported by the available trucks is estimated to be 90 per cent of that transported in the corresponding period last year.

"The better utilization of trucks is expected to be in the nature of a larger proportion of capacity loads, more efficient pick-up service and reduction of some long-haul movement. The relatively large number of trucks that were available a year ago for transporting livestock has been materially reduced because few of those that have worn out have been replaced.

"With the prospective shortage of trucking facilities, the shifting in transportation of livestock from truck to rail should be encouraged, particularly for livestock moving relatively long distances. As this shift is made, the railroads, public officials, and private agencies that are concerned with effective transportation of livestock should keep in close touch with developments so that additional facilities are provided wherever they are needed," the report concludes.

STOCKERS AND FEEDERS

Stocker and feeder shipments received in seven Corn Belt states¹ in May, 1943:

	Cattle and Calves	
	May 1943	May 1942
Stockyards	62,897	63,782
Direct	17,174	27,086
Total, May	80,071	90,878
Jan.-May, inc.	476,194	452,067
	Sheep and Lambs	
	May 1943	May 1942
Stockyards	99,101	61,297
Direct	71,831	101,885
Total, May	170,932	163,222
Jan.-May, inc.	800,895	576,782

¹Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for food, water and rest en route.



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HOG WEIGHTS AND COSTS

Average weights and costs of hogs at seven markets during May, 1943, as reported by the U. S. Food Distribution Administration, were as follows:

	BARROWS AND GILTS		SOWS	
	May, 1943	May, 1942	May, 1943	May, 1942
Chicago	\$14.46	\$14.00	\$14.26	\$13.79
Kansas City	14.27	13.92	13.90	13.57
Omaha	14.21	13.85	14.00	13.68
St. Louis Nat'l Stk. Yds.	14.36	13.99	13.96	13.50
St. Paul	14.19	13.84	14.02	13.63
St. Joseph	14.24	13.93	13.96	13.68
St. Paul	14.33	13.93	14.16	13.82

	BARROWS AND GILTS		SOWS	
	May, 1943	May, 1942	May, 1943	May, 1942
Chicago	257	252	441	444
Kansas City	249	232	423	406
Omaha	273	258	425	421
St. Louis Nat'l Stk. Yds.	223	216	399	385
St. Paul	282	267	419	398
St. Joseph	247	229	432	411
St. Paul	246	228	365	352

LIVESTOCK AT 68 MARKETS

Receipts and disposition of livestock at public stockyards during May, 1943:

	CATTLE		Local slaughter	Shipments
	May, 1943	Receipts		
May, 1943	1,205,146	568,129	628,681	
May, 1942	1,200,194	683,649	508,972	
May av. 5 yrs.	1,128,817	609,049	447,647	

	CALVES		Local slaughter	Shipments
	May, 1943	Receipts		
May, 1943	391,750	205,745	181,491	
May, 1942	484,130	297,815	179,780	
May av. 5 yrs.	536,401	334,470	197,144	

	HOGS		Local slaughter	Shipments
	May, 1943	Receipts		
May, 1943	3,320,562	2,500,773	819,669	
May, 1942	2,629,906	1,997,571	628,892	
May av. 5 yrs.	2,433,518	1,826,420	601,078	

	SHEEP AND LAMBS		Local slaughter	Shipments
	May, 1943	Receipts		
May, 1943	2,073,889	1,121,185	956,394	
May, 1942	1,854,521	1,006,708	872,212	
May av. 5 yrs.	2,028,774	1,101,254	931,224	

CALIF. INSPECTED SLAUGHTER

State-inspected kill of livestock for May:

	No.
Cattle	11,419
Calves	13,545
Hogs	9,238
Sheep	37,133

Meat food products produced during the month were:

	Lbs.
Sausage	1,551,831
Pork and beef	1,870,778
Lard and substitutes	254,076
Total	3,676,685

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended June 19:

	Cattle	Calves	Hogs
Week ended June 10	474	29	16,534
Last week	324	9	16,113
Last year	2,182	289	6,093

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, June 24, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & cilly not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good and Choice:					
140-160 lbs.	12.75@13.50	13.10@13.65	13.00@13.40	13.50@13.80	13.50@13.80
160-180 lbs.	13.25@13.90	13.60@14.05	13.15@13.50	13.25@13.70	12.60 only
180-200 lbs.	13.75@14.05	13.95@14.05	13.35@13.60	13.50@13.80	13.60 only
200-220 lbs.	13.85@14.10	13.95@14.05	13.50@13.65	13.70@13.85	13.60 only
220-240 lbs.	13.85@14.10	13.95@14.05	13.50@13.65	13.70@13.85	13.60 only
240-270 lbs.	13.80@14.05	13.95@14.05	13.50@13.65	13.70@13.85	13.60 only
270-300 lbs.	13.75@13.85	13.90@14.00	13.50@13.65	13.70@13.85	13.60 only
300-330 lbs.	13.70@13.85	13.85@14.00	13.50@13.65	13.65@13.80	13.60 only
330-360 lbs.	13.65@13.80	13.80@13.90	13.50@13.60	13.50@13.75	13.60 only
Medium:					
160-220 lbs.	12.75@13.75	13.25@13.90	12.65@13.50	13.00@13.60	13.50@13.60
SOWS:					
Good and Choice:					
270-300 lbs.	13.40@13.50	13.30@13.40	13.15@13.40	13.00@13.15	13.25 only
300-330 lbs.	13.40@13.50	13.30@13.40	13.15@13.40	13.00@13.15	13.25 only
330-360 lbs.	13.40@13.50	13.30@13.35	13.15@13.40	13.00@13.15	13.25 only
360-400 lbs.	13.35@13.45	13.25@13.35	13.15@13.35	12.90@13.10	13.25 only
Good:					
400-450 lbs.	13.30@13.40	13.20@13.30	13.15@13.35	12.85@13.00	13.25 only
450-550 lbs.	13.25@13.35	13.00@13.25	13.15@13.35	12.85@13.00	13.25 only
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	15.50@16.50	15.25@16.25	15.00@16.00	15.00@16.00	15.00@16.50
900-1100 lbs.	16.00@16.75	15.50@16.50	15.25@16.25	15.00@16.00	15.25@16.50
1100-1300 lbs.	16.25@17.15	15.75@16.50	15.35@16.25	15.25@16.25	15.25@16.75
1300-1500 lbs.	16.25@17.15	15.75@16.50	15.35@16.50	15.30@16.25	15.50@16.75
STEERS, Good:					
700-900 lbs.	14.50@15.50	14.25@15.25	13.75@15.25	14.00@15.25	13.75@15.00
900-1100 lbs.	15.00@16.00	14.25@15.50	14.00@15.35	14.25@15.50	14.00@15.25
1100-1300 lbs.	15.00@16.00	14.50@15.75	14.25@15.35	14.25@15.50	14.00@15.25
1300-1500 lbs.	15.25@16.25	14.50@15.75	14.25@15.35	14.25@15.50	14.25@15.50
STEERS, Medium:					
700-1100 lbs.	13.00@15.00	13.00@14.25	11.75@14.00	12.50@14.25	12.75@14.00
1100-1300 lbs.	13.25@15.00	13.25@14.50	13.25@14.25	12.50@14.25	12.75@14.25
STEERS, Common:					
700-1100 lbs.	12.00@13.25	11.50@13.00	10.50@13.25	11.00@12.50	11.25@12.75
HEIFERS, Choice:					
600-800 lbs.	15.25@16.25	14.75@15.50	14.75@15.50	14.75@16.00	14.50@15.50
800-1000 lbs.	15.50@16.75	14.75@15.50	14.75@15.50	15.00@16.00	14.50@15.50
HEIFERS, Good:					
600-800 lbs.	14.25@15.25	14.00@14.75	13.50@14.75	13.25@15.00	13.50@14.50
800-1000 lbs.	14.25@15.50	14.00@14.75	13.50@14.75	13.25@15.00	13.50@14.50
HEIFERS, Medium:					
500-900 lbs.	11.50@14.25	11.50@14.00	11.25@13.50	11.25@13.25	12.00@13.50
HEIFERS, Common:					
500-900 lbs.	10.50@11.50	10.50@11.50	10.25@11.25	10.25@11.25	10.75@12.00
COWS, All Weights:					
Good	13.25@14.25	11.75@12.75	11.50@12.75	12.00@13.00	12.25@13.50
Medium	11.25@13.25	10.75@11.75	10.25@11.50	11.00@12.00	11.25@12.25
Cutter and common	8.75@11.25	8.00@10.75	7.75@10.25	8.25@11.00	9.25@11.25
Canner	7.00@8.75	6.50@8.00	6.50@7.75	6.25@8.25	7.50@9.25
BULLS (Vlgs. Excl.), All Weights:					
Beef, good	14.00@14.75	13.50@14.00	13.75@14.25	13.00@13.85	13.25@13.75
Sausage, good	14.00@14.65	13.25@14.00	13.50@14.00	13.00@13.75	12.00@13.50
Sausage, medium	12.50@14.00	12.00@13.25	11.25@13.50	11.50@13.00	10.75@12.00
Sausage, cutter & com.	10.00@12.50	10.25@12.00	9.75@11.75	9.50@11.50	9.50@10.75
VEALERS, All Weights:					
Good and choice	13.50@15.50	13.50@14.75	13.00@14.50	13.00@14.50	13.50@16.00
Common and medium	10.00@13.50	11.25@13.50	9.00@13.00	9.00@13.00	9.50@13.50
Cull	7.00@10.00	7.00@11.25	7.50@9.00	7.00@9.00	7.50@9.50
CALVES, 500 lbs. down:					
Good and choice	12.00@13.50	12.25@14.25	12.00@14.00	12.00@14.00	
Common and medium	10.00@12.00	9.75@12.25	9.00@12.00	9.00@12.00	
Cull	9.00@10.00	7.75@9.75	7.50@9.00	7.00@9.00	
Slaughter Lambs and Sheep:					
SPRING LAMBS:					
Good and choice	15.25@15.50	14.25@15.00	14.75@15.25	14.50@15.00	
Medium and good	13.50@15.00	13.00@14.00	13.50@14.50	13.25@14.25	
Common			11.25@13.25	11.00@13.00	
LAMBS (Shorn):					
Choice:					
Good and choice	13.75@14.75	13.75@14.25	13.75@14.40	13.75@14.35	13.50@14.25
Medium and good	12.75@13.60	12.50@13.50	12.50@13.50	12.50@13.50	12.00@13.25
Common	12.15@12.60			10.25@12.50	11.00@11.75
EWES:					
Good and choice:					
Good and choice	7.25@8.25	7.00@8.00	7.00@7.75	7.00@7.85	7.25@8.00
Common and medium	6.00@7.25	6.00@7.00	5.25@6.75	5.25@7.00	5.75@7.00

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth, those on shorn stock on animals of No. 1 and No. 2 pelts.

*Quotations on slaughter lambs of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

*Quotations on ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Receipts for five days ended June 18:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,189	980	3,263	874
San Francisco	650	120	2,400	10,000
Portland	1,415	250	4,800	3,065

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were: 10,549 cattle, 2,047 calves, 39,358 hogs and 2,725 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 19, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 3,041 hogs; Swift & Company, 2,081 hogs; Wilson & Co., 2,382 hogs; Western Packing Co., Inc., 2,181 hogs; Agar Packing Co., 7,097 hogs; Shippers, 7,010 hogs; Others, 39,851 hogs.

Total: 14,372 cattle; 2,424 calves; 57,533 hogs; 8,064 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company.....	2,109	227	6,838	4,349
Cudahy Pkg. Co.....	1,480	316	3,248	4,810
Swift & Company.....	963	287	5,526	6,548
Wilson & Co.....	1,246	198	2,716	2,591
Campbell Soup Co.....	1,389			
Others.....	4,188	102	990	6,547
Total.....	11,345	1,130	19,318	26,946

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company.....	3,643	12,277	4,349
Cudahy Pkg. Co.....	2,887	8,185	2,455
Swift & Company.....	2,005	6,145	2,873
Wilson & Co.....	1,408	6,013	826
Others.....	15,963		

Cattle and calves: Eagle Pkg. Co., 21; Geo. Hoffman, 28; Kroger Pkg. Co., 1,074; Omaha Pkg. Co., 200; John Roth, 82; So. Omaha Pkg. Co., 210; Superb Pkg. Co., 421; Lincoln Pkg. Co., 265; American Pkg. Co., 29.

Total: 12,268 cattle and calves; 47,705 hogs; 10,503 sheep.

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company.....	1,185	235	13,464	8,463
Armour and Company.....	1,342	235	12,429	3,072
Others.....	1,164	24	1,963	1,027
Total.....	3,691	494	27,856	12,562

Not including 10,300 hogs bought direct.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company.....	1,042	1,223	16,032	4,596
Swift & Company.....	827	1,270	15,135	3,967
Hunter Pkg. Co.....	708		9,458	255
Hell Pkg. Co.....			2,496	
Krey Pkg. Co.....			1,360	
Lacide Pkg. Co.....			1,983	
Sieloff Pkg. Co.....			656	
Others.....	1,027	59		
Shipments.....	3,590	2,237	22,797	130
Total.....	7,194	4,798	69,940	8,948

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.....	2,350	22	10,233	2,721
Armour and Company.....	1,782	20	9,045	2,812
Swift & Company.....	1,833	37	4,118	1,715
Shippers.....	5,287		4,151	2,571
Others.....	95		54	
Total.....	11,347	69	27,901	9,519

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company.....	468	142	4,567	1,567
Wilson & Co.....	505	148	4,310	1,586
Others.....	104		472	
Total.....	1,107	290	9,349	3,153

Not including 2,063 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.....	482	135	13,063	8,912
Guggenheim Pkg. Co.....	161			
Dunn-Ostertag Co.....	34		94	
Fred W. Dold.....	6		648	
Sunflower Pkg. Co.....			53	
Excel Pkg. Co.....	430			
Others.....	1,064		281	298
Total.....	2,177	135	14,089	9,210

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company.....	600	148	2,131	13,765
Swift & Company.....	144	33	2,544	13,945
Blue Bonnett Pkg. Co.....	191	33	449	76
City Pkg. Co.....	111	1	839	
H. Rosenthal Co.....	54	17		71
Total.....	1,100	232	5,963	29,857

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company.....	1,420	911	21,557	1,683
Cudahy Pkg. Co.....	735	914		1,082
Dakota Pkg. Co.....	805	61		
Swift & Company.....	3,647	2,382	28,317	2,082
Others.....	4,344	1,893		
Total.....	11,071	6,161	49,874	4,847

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company.....	843	44	4,986	963
Swift & Company.....	850	9	6,201	1,360
Cudahy Pkg. Co.....	615	35	4,060	1,457
Others.....	889	41	1,924	681
Total.....	3,197	129	17,200	4,461

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons.....	112	715	7,862	197
Lohrey Packing Co.....	17		376	
H. H. Meyer Pkg. Co.....	16		4,663	
J. Schlachter's Sons.....	123	20		5
J. F. Schroth P. Co.....	24		3,520	
J. F. Stegner Co.....	19	394		
Shippers.....	84	82	2,498	1,425
Others.....	745	399	687	
Total.....	1,140	1,610	17,476	2,459

Not including 1,219 cattle, 66 calves, 2,158 hogs and 1,778 sheep bought direct.

TOTAL PACKERS PURCHASES

	Week ended June 19, 1942	Prev. week	Cor. week, 1942
Cattle.....	82,171	110,647	143,869
Hogs.....	373,047	330,620	287,634
Sheep.....	130,721	146,965	143,000

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., June 24—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog trade was fairly active, with prices steady to 20c lower than last week's close.

Hogs, good to choice:

160-180 lb.....	\$12.30@13.30
180-200 lb.....	13.10@13.45
200-330 lb.....	13.30@13.55
330-360 lb.....	13.15@13.45
Sows:	
270-360 lb.....	\$13.00@13.25
360-400 lb.....	12.85@13.15
400-550 lb.....	12.80@13.05

Receipts of hogs at Corn Belt markets for the week ended June 24:

	This week	Last week
Friday, June 18.....	35,100	22,300
Saturday, June 19.....	28,400	42,200
Sunday, June 21.....	37,100	56,300
Tuesday, June 22.....	30,300	48,300
Wednesday, June 23.....	57,900	40,300
Thursday, June 24.....	60,000	29,600

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended June 19.

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended June 19.....	160,000	554,000	184,000
Previous week.....	227,000	561,000	218,000
1942.....	227,000	457,000	212,000
1941.....	198,000	340,000	217,000
1940.....	109,000	425,000	240,000
At 11 markets:			
Week ended June 19.....			462,000
Previous week.....			456,000
1942.....			376,000
1941.....			280,000
1940.....			387,000
At 7 markets:			
Week ended June 19.....	115,000	410,000	118,000
Previous week.....	153,000	388,000	130,000
1942.....	161,000	322,000	145,000
1941.....	140,000	231,000	124,000
1940.....	123,000	822,000	145,000

CANADIAN INSPECTED KILL

Canadian inspected slaughter in May, 1943, compared:

	May 1943	May 1942
Cattle.....	82,702	68,619
Calves.....	81,176	85,244
Hogs.....	584,462	534,102
Sheep.....	29,095	20,017

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., June 18.....	755	309	14,015	4,149
Sat., June 19.....	236	179	7,131	2,552
Mon., June 21.....	6,169	789	19,236	5,828
Tues., June 22.....	7,343	961	28,259	2,610
Wed., June 23.....	8,186	614	21,158	6,722
Thurs., June 24.....	3,500	700	20,500	2,000

*Week so far.....25,198 3,094 89,133 17,155
Week ago.....39,149 2,459 86,359 16,253
Year ago.....41,900 4,033 82,918 23,631
Two years ago.....39,230 3,275 64,193 23,791

*Including 2 cattle, 111 calves, 31,882 hogs and 13,303 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., June 18.....	931	56	1,618	
Sat., June 19.....	483		286	
Mon., June 21.....	2,579	173	1,485	22
Tues., June 22.....	2,984	1	1,243	12
Wed., June 23.....	3,494	67	542	
Thurs., June 24.....	3,006	100	1,500	206

Week's total.....12,057 341 4,770 234
Prev. week.....15,005 577 6,006 877
Year ago.....12,149 178 5,708 160
Two years ago.....9,708 294 5,438 400

JUNE AND YEAR RECEIPTS

	June 1943	June 1942	Year 1943	Year 1942
Cattle.....	125,171	163,287	939,944	983,430
Calves.....	12,372	21,713	94,080	117,459
Hogs.....	416,816	382,930	2,093,500	2,445,294
Sheep.....	99,465	102,519	1,006,314	1,142,348

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended June 19.....	\$13.90	\$7.65	\$14.90	
Previous week.....	15.00	7.60	13.25	
1942.....	13.00	14.25	5.85	15.10
1941.....	10.75	9.90	4.00	11.35
1940.....	9.60	4.95	3.50	10.00
1939.....	9.40	6.45	2.65	9.80
1938.....	9.55	8.50	3.70	8.75

Av. 1938-1942.....\$10.45 \$8.80 \$3.95 \$11.00

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt., lbs.	Prices—Top Av.
*Week ended June 19.....	108,900	270	\$14.35 \$13.90
Previous week.....	119,491	267	14.40 14.05
1942.....	106,676	268	14.50 14.25
1941.....	71,092	260	10.50 9.90
1940.....	104,733	260	5.35 4.95
1939.....	72,085	264	7.15 6.45
1938.....	76,471	276	9.35 8.50

Av. 1938-1942.....86,300 265 \$9.35 \$8.80

*Receipts and average weight for week ending June 19, 1943, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, June 24:

	Week ended June 24	Prev. week
Packers' purchases.....	59,218	56,185
Shippers' purchases.....	6,674	8,222
Total.....	65,892	64,407

APRIL MEAT CONSUMPTION

Federally inspected meats available for consumption in April, 1943:

BEEF AND VEAL

	Total Consumption, lbs.	Per Capita lbs.
Apr., 1943.....	475,877,000	3.53
Apr., 1942.....	598,990,000	4.47

PORK (INC. LARD)

Apr., 1943.....	784,700,000	5.81
Apr., 1942.....	609,803,000	5.00

LAMB AND MUTTON

Apr., 1943.....	59,279,000	.44
Apr., 1942.....	69,433,000	.52

TOTAL

Apr., 1943.....	1,319,856,000	9.78
Apr., 1942.....	1,338,226,000	9.90

LARD

Apr., 1943.....	72,411,000	.54
Apr., 1942.....	103,281,000	.77

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended June 19, 1943:

	CATTLE		
	Week ended June 19	Prev. week	Cor. 1942
Chicago ¹	16,040	18,155	26,291
Kansas City	12,475	9,655	17,832
Omaha ²	13,065	16,608	23,781
East St. Louis	5,843	7,190	12,095
St. Joseph	3,328	4,784	6,215
Wichita ³	8,018	11,322	11,077
Sioux City	1,248	1,398	4,170
Philadelphia	1,294	1,728	2,334
Indianapolis	1,426	1,854	2,401
New York & Jersey City	5,647	8,453	9,023
Oklahoma City ⁴	1,457	1,903	4,451
Cincinnati	2,322	2,433	5,832
Denver	2,774	4,636	5,832
St. Paul	0,351	11,736	14,389
Milwaukee	1,599	1,234	2,863
Total	89,087	103,090	145,354

¹Cattle and calves.

	HOGS		
	Week ended June 19	Prev. week	Cor. 1942
Chicago	129,034	130,837	120,139
Kansas City	73,438	70,787	57,230
Omaha	64,242	62,718	59,846
East St. Louis	93,419	90,981	91,168
St. Joseph	36,386	30,517	17,951
Sioux City	38,180	42,199	28,944
Wichita	33,808	14,399	8,910
Philadelphia	15,671	14,597	16,427
Indianapolis	28,528	28,171	26,665
New York & Jersey City	47,849	54,350	39,022
Oklahoma City	11,412	15,435	8,117
Cincinnati	17,002	17,591	17,002
Denver	16,570	18,080	12,405
St. Paul	49,874	37,915	32,199
Milwaukee	10,022	4,676	8,794
Total	642,435	642,023	527,817

¹Includes St. Louis National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended June 19	Prev. week	Cor. 1942
Chicago	33,924	10,623	4,962
Kansas City	26,946	24,892	27,147
Omaha	18,083	26,880	22,665
East St. Louis	12,098	10,552	23,720
St. Joseph	11,335	11,942	11,221
Sioux City	8,467	12,100	7,913
Wichita	8,912	8,806	6,779
Philadelphia	2,368	2,723	3,010
Indianapolis	932	283	1,599
New York & Jersey City	40,107	39,583	50,574
Oklahoma City	4,193	7,061	4,600
Cincinnati	2,947	1,500	2,947
Denver	6,122	8,173	6,296
St. Paul	4,847	5,419	2,151
Milwaukee	401	620	672
Total	182,082	171,100	173,279

¹Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, June 21, 1943, as reported by the Food Distribution Administration:

CATTLE:	
Steers, medium to good.....	unquoted
Cows, medium.....	\$13.25@14.00
Cows, cutter and common.....	11.00@12.50
Cows, canners.....	9.25@10.75
Bulls, good and medium.....	14.25@14.75
Bulls, cutter to common.....	12.25@14.00

CALVES:	
Vealers, good and choice.....	\$17.50@18.00
Vealers, common and medium.....	13.00@17.00

HOGS:	
Hogs, good and choice, 204-lb. av.....	\$14.30

LAMBS:	
Lambs, good.....	unquoted

Receipts of salable livestock at Jersey City market for week ended June 19, 1943:

	Cattle	Calves	Hogs*	Sheep
Salable receipts.....	506	758	647	820
Total with directs.....	3,897	794	20,612	34,706

*Including hogs at 31st street.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending June 19, 1943.....	4,043	1,130	1,040
Week previous.....	5,386	1,498	1,234
Same week year ago.....	7,736	2,672	2,597
COWS, carcass			
Week ending June 19, 1943.....	472	1,219	767
Week previous.....	447	951	1,041
Same week year ago.....	400	1,170	1,640
BULLS, carcass			
Week ending June 19, 1943.....	137	19	51
Week previous.....	100	5	70
Same week year ago.....	329	406	118
VEAL, carcass			
Week ending June 19, 1943.....	7,100	439	275
Week previous.....	5,715	807	318
Same week year ago.....	10,401	991	925
LAMB, carcass			
Week ending June 19, 1943.....	18,908	7,432	8,986
Week previous.....	19,988	9,961	12,435
Same week year ago.....	30,148	11,049	15,177
MUTTON, carcass			
Week ending June 19, 1943.....	4,363	146	1,084
Week previous.....	2,903	300	1,259
Same week year ago.....	3,597	922	804
PORK CUTS, lbs.			
Week ending June 19, 1943.....	1,536,401	213,377	804,194
Week previous.....	815,894	399,198	806,915
Same week year ago.....	1,474,890	811,981	204,123
BEEF CUTS, lbs.			
Week ending June 19, 1943.....	313,665
Week previous.....	160,382
Same week year ago.....	211,254

LOCAL SLAUGHTERS

CATTLE, head			
Week ending June 19, 1943.....	8,647	1,204
Week previous.....	8,556	1,728
Same week year ago.....	9,612	2,334
CALVES, head			
Week ending June 19, 1943.....	8,241	2,176
Week previous.....	6,785	2,395
Same week year ago.....	14,877	2,598
HOGS, head			
Week ending June 19, 1943.....	47,849	15,671
Week previous.....	50,377	14,597
Same week year ago.....	39,356	16,427
SHEEP, head			
Week ending June 19, 1943.....	40,107	2,368
Week previous.....	44,471	2,723
Same week year ago.....	50,605	3,010

Country dressed product at New York totaled 2,630 veal, 1 hog and 67 lambs. Previous week 2,393 veal, 0 hogs and 202 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended June 17	Last week	Same week 1942
Toronto.....	\$12.50	\$12.38	\$12.55
Montreal.....	12.90	12.90	12.00
Winnipeg.....	11.61	11.62	12.00
Calgary.....	11.35	11.65	12.00
Edmonton.....	11.60	11.60	12.35
Prince Albert.....	11.15	11.15	11.40
Moose Jaw.....	11.00	11.00	10.35
Saskatoon.....	11.00	11.25	10.75
Regina.....	11.00	11.25	11.45
Vancouver.....	12.25

HOG CARCASSES B1*

	Week ended June 17	Last week	Same week 1942
Toronto.....	\$15.24	\$15.00	\$14.24
Montreal.....	15.10	15.10	13.80
Winnipeg.....	13.22	13.30	12.50
Calgary.....	13.00	13.50	11.75
Edmonton.....	13.00	13.00	11.50
Prince Albert.....	12.00	13.00	11.50
Moose Jaw.....	12.50	12.50	10.75
Saskatoon.....	12.70	12.50	11.25
Regina.....	12.00	12.50	11.50
Vancouver.....	12.75	12.50

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

VEAL CALVES

	Week ended June 17	Last week	Same week 1942
Toronto.....	\$16.80	\$16.78	\$15.56
Montreal.....	17.05	17.05	15.85
Winnipeg.....	15.80	15.80	14.20
Calgary.....	15.45	15.45	14.00
Edmonton.....	15.65	15.50	14.05
Prince Albert.....	15.50	15.50	13.90
Moose Jaw.....	15.50	15.50	13.80
Saskatoon.....	15.50	15.50	13.80
Regina.....	15.50	15.50	13.85
Vancouver.....	16.35	16.35	15.00

GOOD LAMBS

	Week ended June 17	Last week	Same week 1942
Toronto.....	\$18.84	\$18.21	\$17.00
Montreal.....	19.50	19.75	16.10
Winnipeg.....	14.10	14.11	14.00
Calgary.....	12.00	12.50	12.85
Edmonton.....	13.25	13.25	13.50
Prince Albert.....	13.25	13.15	12.85
Moose Jaw.....	12.50	12.50	12.45
Saskatoon.....	13.00	13.00	12.00
Regina.....	12.50	13.25	13.50
Vancouver.....	13.00	13.00	12.00

† Per head.

WEEKLY INSPECTED KILL

Slaughter of cattle and calves in federally inspected plants at 27 selected centers during the week of June 18, declined sharply from the totals of last year; they were also under kill a year ago. Output of pork rose sharply over a year ago and was a trifle under a week earlier. Production of beef during the last three weeks declined 35 per cent compared with the same period in 1942. Sheep kill was smaller than last year, and under a week ago.

	Cattle	Calves	Hogs	Sheep
New York area ¹	8,543	8,287	45,577	45,071
Phila. & Balt.....	2,147	895	30,839	2,589
Ohio-Indiana group ²	5,914	3,354	64,637	4,575
Chicago ³	16,040	3,400	126,034	33,924
St. Louis area ⁴	5,843	5,238	93,419	12,098
Kansas City.....	9,459	3,101	73,438	24,303
Southwest group ⁵	9,174	1,176	73,954	58,961
Omaha.....	13,065	818	64,242	18,083
Sioux City.....	8,018	55	38,180	8,667
St. Paul-Wisc. group ⁶	14,611	16,836	125,054	10,875
Interior Iowa & So. Minn. ⁷	11,152	3,238	192,797	28,189

Total.....109,966 45,898 927,671 247,335
Total prev. week 124,446 47,275 980,866 264,906

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill. and St. Louis, Mo. ⁵Includes St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulation slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 72%, calves 70%, hogs 74%, sheep and lambs 80%.

Watch the Classified Advertisements page for bargains in equipment.

CLASSIFIED ADVERTISEMENTS

Undisplayed; set solid. Minimum 20 words \$3.00; additional words 15c each. "Position Wanted," special rates: minimum 20 words, \$2.00; additional words 10c each. Count address and box number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 or more insertions.

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SALES ENGINEER with chemical experience and ability to handle large unit sales. Leading company in field offers this key spot in its organization to man who can qualify. W-370, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Experienced and thoroughly capable plant superintendent to assume full responsibility of manufacturing operations for Eastern plant. Attractive proposition and permanent connection to right man. W-371, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, 17, N. Y.

WANTED by New York State packer, an experienced working foreman for Rendering Department. Must be experienced in dry rendering both lard and inedible. Prefer a man now located in the East. Please state qualifications and salary expected. W-374, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED

SAUSAGE MAKER and WORKING FOREMAN for packing plant in Montana. Monthly production 150,000 lbs. Middle aged and must be thoroughly versed with all phases of sausage business and operation under B.A.I. State age and all particulars, also references in application. W-375, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Plants Wanted

WANTED TO BUY: a small packing plant or buy an interest in one. Can handle either the buying of livestock, or handle the beef cooler. Plant must be operating now. W-372, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Position Wanted

MANAGER-ASSISTANT, permanent connections meat packing plant, prefer Southwest or Pacific Coast. Know all departments, including Government regulations to date. Thirty years' experience. Details with interview. Draft exempt. W-365, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Hog Killing & Cutting Foreman

Position wanted as hog killing and cutting foreman. 20 years' experience with one of the big packers. 41 years old and positively sober. Good references. W-373, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment Wanted

WANTED TO BUY. Three or four refrigerator body trucks with units attached. Must be in good condition. W-366, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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FOR SALE: Anco Hog Dehairer with 10 H.P. motor and conveyor. Capacity 60 to 80 hogs per hour. Good cash buy. Located in northern Ohio. W-367, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

EQUIPMENT FOR SALE

1—Thomas-Albright 8" Piston Hydraulic Cracking press, all complete with steam Hydraulic Pump. Cracking basket and pressing plates completely overhauled \$700.00
1—Hand operated Cracking Press with vertical screw shaft and worm gear shaft with 3" hand wheel for applying pressure. A good press for small Packer or Rendering Plant..... \$125.00
1—Williams Swing Hammer Cracking Mill, hopper opening 12"x14", pulley drive, 15"x8" weld fly wheel on drive shaft, perfect condition. \$150.00
1—Buffalo Cube Fat Cutter, motor drive complete with one h.p. motor and one extra set of heads (new, used only few months)..... \$175.00
2—100% capacity Buffalo Sausage Stuffers, perfect condition each, \$175.00
1—21 Buffalo Sausage Mixer, pulley drive, perfect condition... \$75.00. Can convert to motor drive, price complete with 1 h.p. motor and V-belt drive \$190.00
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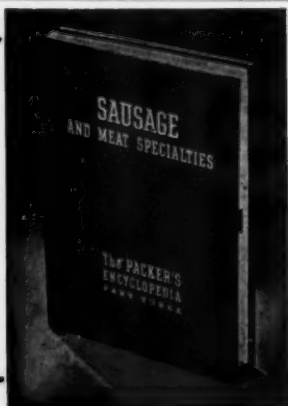
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